



Baked Apples And Pork Chops

Ingredients:

- 2 Tablespoons butter
- 6 pork chops
- 4 apples
- cup brown sugar
- 1/2 teaspoon cinnamon

Directions:

Preheat the oven to 350 degrees.

1. Peel, core, and slice the apples.
2. Melt the butter in a skillet and brown the pork chops on both sides in the butter.
3. Grease (or spray) a large baking dish. Put the apple slices in the bottom of the dish.
4. Mix the brown sugar and cinnamon. Sprinkle the cinnamon and sugar over the apples.
5. Place the pork chops on top of the apples.
6. Cover with foil and bake for 1 and 1/2 hours.