

# Apple Cider Pork Chops

## Ingredients

**4 center-cut pork chops**

Salt and pepper, to taste

2 tablespoons canola oil

1 1/2 cups apple cider

2 tablespoons packed brown sugar

1 tablespoon whole-grain mustard

## Directions

1 Pat 4 center-cut pork chops dry with paper towel; sprinkle both sides with salt and pepper. In 10-inch skillet, heat 2 tablespoons canola oil over medium-high heat until shimmering. Cook pork chops in oil about 4 minutes on each side, or until golden brown. Remove from skillet.

2 In same skillet, add 1 1/2 cups apple cider and 2 tablespoons packed brown sugar; cook to a thick, syrupy glaze and until reduced by about half. Stir in 1 tablespoon whole-grain mustard; season with salt and pepper.

3 Pour glaze over pork chops for serving.