

Ruth Ann's Pork Chops

Juicy ginger-flavored pork chops

These pork chops are absolutely delicious. The ginger and orange juice add a fusion twist, and my addition of apples adds another layer of flavor and taste.

When buying pork, I'm extremely picky. These days I get pork loin center cuts with bones from Whole Foods. Most of the time, I use 2 pork chops, enough for my husband and myself. The recipe calls for 4 chops—one pork chop per person.

Ingredients:

- 1/3 cup flour
- 1/2 tsp salt
- 1/2 tsp pepper
- 2-4 pork chops
- 2 Tbs olive oil
- 1 Tbs brown sugar
- 1 Tbs grated ginger
- 1 Tbs grated orange zest
- 1 cup fresh-squeezed orange juice
- 4 medium apples

Directions:

Mix together the flour, salt, pepper. Coat the pork chops in the flour mixture, shaking off excess flour. In a small bowl, combine the juice, ginger, sugar and orange zest.

Peel and quarter the apples. Heat oil in a large frying pan over medium heat. Brown chops in the oil for 5 to 8 minutes on each side. Remove the pork chops and spoon or pour out most of the accumulated fat. Return the pork chops to the pan and pour the orange juice mixture over them. Bring to a boil, add the apples and cook covered for about 10 to 15 minutes. Do not overcook because the chops will get tough and the dish is ruined.

Guten Appetit