

## *Bacon Chops w. Apple & Cider Sauce*



*(4 Servings / 10 min Prep Time / 30 min Total Time)*

### ***Ingredients:***

- 4 Bacon chops
- 1 tbsp Olive oil
- 2 cooking Apples
- 1 pat or knob of Butter
- 2 Garlic cloves finely chopped or pressed
- 1 tsp Sugar
- 2/3 cup dry (hard) Cider
- 1 tsp Cider Vinegar
- 1 tbsp whole grain Mustard
- 2 tsp chopped fresh Thyme
- Salt and Pepper
- Sprig of Thyme for garnish

### ***Directions:***

Heat the oil in large and heavy fry pan over med heat and cook the chops for 10-15 min, browning well on both sides.

Peel, core, and slice apples.

Remove the chops from pan and keep them warm.

Add butter and apples to the pan and cook until the juices begin to brown.

Add the finely chopped garlic, sugar and cook for 1-2 min. stir in the cider, cider vinegar, mustard and chopped thyme.

Boil for a few min until reduced to a saucy consistency.

Season to taste and place the chops on warm serving plates.

Garnish with thyme sprig and serve.