Mustard & Apple Cider Glazed Pork Chops

Servings: 4

Ingredients:

- 4 pork chops
- 1 cup apple cider
- 2 tbsp stone ground mustard
- 1 tbsp honey (really just to taste/optional, I usually skip if the cider is pretty sweet)
- 2-3 sprigs fresh thyme (or ~2 tsp dried/ ~1 tsp ground)
- Oil
- Salt
- Pepper

Directions

1. Let the pork chops sit out for ~20 minutes to temper
2. Rub the pork chops down with oil, then generously coat with salt and pepper (both sides)
3. Heat ~2 tbsp oil in a pan over med-high heat and cook the meat 5-6 minutes on each side until golden brown
4. Move pork chops to a plate and drain the oil from the skillet but DON’T wash it or wipe it out.
5. Over medium heat, add the mustard, cider, honey (if using), and thyme and simmer until thickened, 4-5 mins (if using fresh thyme, strip the leaves from the stem)
6. Add the chops back into the skillet for a minute or two to make sure they’re hot and coat them with the sauce. Pour any additional sauce on top to serve

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