

## Pork Chops Glazed with Apple: Sweet & Savory Skillet Dinner

Pork Chops Glazed with Apple



**TIME**  
**4 min**

**TEMP**  
**145°F**

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### INGREDIENTS

4 bone-in pork chops, about 1 inch thick  
2 tablespoons olive oil  
Salt and pepper to taste  
2 apples, peeled, cored, and diced (firm, sweet-tart varieties recommended)  
1/2 cup apple cider or apple juice  
1/4 cup brown sugar, packed  
2 tablespoons Dijon mustard  
1 teaspoon fresh rosemary, chopped (or 1/2 teaspoon dried rosemary)  
1 teaspoon fresh thyme, chopped (or 1/2 teaspoon dried thyme)  
1 tablespoon butter (unsalted recommended)

### DIRECTIONS

1. Let's get these delicious : Pork Chops Glazed with Apple cooking!
2. Prepare the : Pork Chops: Pat both sides of the 4 bone-in pork chops very dry with paper towels. Season generously with salt and pepper.
3. Sear : Pork Chops: Heat 2 tablespoons of olive oil in a large skillet (cast iron or heavy-bottomed stainless steel works well) over medium-high heat until hot. Carefully place the seasoned pork chops in the skillet. Sear for about 4 minutes on each side until they are beautifully golden brown and a good crust forms. The pork chops don't need to be fully cooked through at this stage. Remove them from the skillet and set aside on a plate.
4. Prepare the : Apple Glaze: In the same skillet (no need to clean it, those browned bits are flavor!), add the 2 diced apples. SautØ over medium heat for about 3 minutes, stirring occasionally, until the apples begin to soften slightly.
5. Pour in the 1/2 cup apple cider or apple juice. Add the 1/4 cup packed brown sugar, 2 tablespoons Dijon mustard, 1 teaspoon fresh chopped rosemary (or 1/2 tsp dried), and 1 teaspoon fresh chopped thyme (or 1/2 tsp dried).
6. Bring the mixture to a simmer, stirring occasionally, and cook for around 5 minutes, allowing the sauce to thicken slightly and the flavors to meld.
7. Glaze the : Pork Chops: Return the seared pork chops to the skillet, nestling them into the apple glaze. Spoon some of the apple glaze over the top of each pork chop. Reduce the heat to medium-low, cover the skillet, and let the pork chops simmer gently in the

flavorful glaze for about 15 minutes, or until they reach an internal temperature of 145°F (63°C) when measured with a meat thermometer inserted into the thickest part of the chop (avoiding the bone).

8. **Finish and Serve:** Once fully cooked, transfer the pork chops to a serving platter. Stir the 1 tablespoon butter into the remaining glaze in the skillet, letting it melt and whisking it in to create a glossy, rich sauce. Drizzle the luscious apple glaze generously over the pork chops. Garnish with extra fresh rosemary or thyme if desired. Serve hot.

## SWAPS & NOTES

These Pork Chops Glazed with Apple feature tender, perfectly seared pork chops enveloped in a luscious apple cider glaze, infused with brown sugar, Dijon mustard, and fragrant herbs.

It's an elegant yet easy-to-make skillet dinner that brings a touch of gourmet comfort to your table, ideal for a cozy night in or an impressive meal for guests.

**Why I Love This Recipe** These Pork Chops Glazed with Apple are a personal favorite, especially in the fall, and I absolutely adore this recipe!

What I love most is the incredible harmony of flavors - the savory richness of the pork chops is beautifully complemented by the natural sweetness and slight tartness of the diced apples .

## TIPS FOR SUCCESS

**Dry Pork Chops:** Patting the pork chops dry before searing is crucial for achieving a beautiful golden-brown crust.

Hot Skillet for Searing: Ensure your skillet is very hot before adding the pork chops to get a good sear.

Don't Overcook Pork: Pork chops can dry out quickly.

Remove them as soon as they reach 145°F (63°C), as they will continue to cook slightly while resting.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/pork-chops-glazed-with-apple-sweet-savory-skillet-dinner/>