



Pork Normandy

By On Top of The World Chefs

4 Servings

Ingredients:

- 1 granny smith apple, cored and cut into slices
- 1 red delicious apple, cored and cut into slices
- Lemon wedge
- ½ cup water
- 2 cups apple cider
- 1 lb pork loin, cut into 8 2-oz cutlets
- Flour for dredging
- Salt and pepper to taste
- 2 oz butter
- 1 oz apple jack brandy
- 2 oz heavy whipping cream



Directions: Place sliced apples in water with lemon wedge to keep from browning and reserve. Place apple cider in medium sauce pan and bring to gentle boil. Reduce until it is ½ cup and thickened. Remove from heat. Salt and pepper pork pieces and dredge in flour. Shake off excess. Melt butter in sauté pan and sauté pork pieces until golden brown; drain on paper towels and hold warm. Drain excess butter from pan and deglaze with apple jack brandy. Be careful to keep the pan tilted away to avoid burns. Place pork in batches back in pan and add apple cider reduction and cream. Reduce into a thickened sauce. Add apple slices and heat through. For plating, place pork on platter, place apple slices over pork and pour sauce over pork and serve.