



## PORK CHOPS WITH APPLES AND SHALLOTS

### *Ingredients*

2 tbsp butter

1/2 lb medium shallots, halved or quartered lengthwise

2 Granny Smith apples, peeled, cored, and cut into eighths

1/2 cup Latah Creek Pinot Gris

4 pork rib chops (each 1/2 inch thick and 6 to 8 oz)

Coarse salt and ground pepper

### *Directions*

Preheat broiler; set rack 4 inches from heat. In a large skillet, heat butter over medium-high heat. Add shallots; cook, stirring occasionally, until browned, about 5 minutes. Cover pan; reduce heat to medium. Continue cooking until shallots are soft, about 5 minutes more. Add apples and wine; cover, and cook until apples are beginning to soften, about 5 minutes. Uncover; cook, stirring, until most of the liquid has evaporated and apples are tender, 2 to 4 minutes more. Remove from heat; cover to keep warm. While apples are cooking, season pork chops generously with salt and pepper; place on a rimmed baking sheet. Broil until cooked through, 3 to 5 minutes per side. To serve, spoon warm apple mixture over chops.

### *Ellena's Notes*

I often have Mike grill the pork chops on the barbecue rather than putting them under the broiler in the summer months so I don't heat up my house. Either way, this dish is delicious year round. My favorite side dish is garlic-mashed potatoes.



### *Wine Pairing*

The apples pair perfectly with our Pinot Gris or Riesling. For a red wine, try our Merlot.