

**Recipe**

## Apple-Mustard Pork Chops (Dutch Oven)

**Ingredients**

4 Bone-in Pork loin chops 3/4 inch thick 7oz ea  
Salt and Pepper  
2 Tbs Butter  
1/3 cup Apple Juice  
1 Tbs Minced Onion, dried  
1 Tbs Dijon Mustard

**Category**

Dutch Oven

**Servings****Notes****Instructions**

Season pork chops with salt & pepper. In a hot skillet brown chops on each side over medium-high heat in butter. Stir in apple juice; reduce heat to medium. Cover and cook 5-6 minutes on each side or until juices run clear.

Remove and keep warm. Add onion and mustard to skillet. Cook uncovered, on low for 4-5 minutes or until heated through. Spoon mixture over chops. Serve with rice and garnish with sliced apples.