

Berliner Pork Chops

By Chef Robert Graf from Alphorn Bistro

For 4 servings

8 4oz Pork Chops (bone in)

Olive Oil enough to sear

Salt & Pepper

2 Medium Onions

4 Tablespoons butter

4 – 6 oz of German Apple Schnapps

3 or 4 McIntosh apples

Approx 1 Tablespoon melted butter to coat

2 Teaspoons Sugar

Rub Pork Chops with olive oil and season with salt & pepper, let rest 20 minutes

Melt butter in frying pan, add thinly sliced onions and allow them to sauté until they start to caramelize then add the apple schnapps to the pan. Continue to sauté until desired consistency.

Meanwhile core and slice the apples in 1/4 inches thick pieces. Toss the slices with melted butter and sugar. Place on parchment paper, bake at 375 degrees for 9 min.

To cook the chops use method of choice: On hot grill 3-4 minutes on each side

In heavy frying pan with a little more olive oil 3-4 minutes on each side.

Assemble 2 pork chops on each plate, cover with the schnapps caramelized onions top with two slices of bake apples. Serve with your favorite starch and vegetable.