***NR#92 Apple Spice Pork Chops-Davita***

***Serving Size and Ingredients 3oz Pork, 1/2c Apples***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ lbs | 12 ½ lbs | 25 lbs | Lean pork chops |
| 5 ¼ TBSP | 3/4c | 1 ½ c | Unsalted Butter |
| 6 ¼ TBSP | 3/4c | 1 ½ c | Olive Oil |
| 1 ½ c | 3 1/8 c | 6 ¼ c | Brown Sugar |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Table Salt |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Black Pepper |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Nutmeg |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Ground Cinnamon |
| 12 ½ | 25 | 50 | Granny Smith Apples, peeled and Sliced |
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***Instructions:***

1. ***Preheat oven to broil***
2. ***Peel core and slice apples***
3. ***Broil Pork Chops in oven for 4 to 5 minutes on each side***
4. ***While pork chops are cooking, add olive oil and butter to skillet and stir in brown sugar, salt, pepper, nutmeg, cinnamon, and apples***
5. ***Cover and cook apples until tender and sauce begins to thicken***
6. ***Spoon sauce over cooked pork chops and serve with 1/2c apples.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***