

## **POPOVER PORK CHOPS**

### **INGREDIENTS:**

**1 large golden delicious apple**  
**3-4 tbsp oil**  
**4 pork loin chops (about 1" thick)**  
**1 cup milk**  
**3 eggs**  
**1 cup flour**  
**2 tbsp melted butter**  
**½ tsp salt**  
**warm applesauce (if desired)**

**INSTRUCTIONS: Preheat oven to 425 degrees**

**Peel and core the apple then slice it into 4 thick rings., Heat oil in skillet over moderately high heat and quickly brown the apple rings in it for about 1 minute on each side. Remove the apples, and in the same oil brown the chops on each side. Place an apple ring on top of each chop and put in casserole dish.**

**Beat together the milk, eggs, flour, butter and salt until perfectly smooth,. Pour the batter into the dish with the chops and bake for about 30 minutes, or until golden brown and puffy.**

**Take to the table and serve immediately from the dish, with warm applesauce, if desired.**

**Serves 4**