



Cranberry-Apple Pork Chops

Quick and easy pork chops with a sweet cranberry-apple sauce

4 to 6 servings	30 minutes	1.5 hours
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Yields	Prep	Cook
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Ingredients

Amount	Name	Details
4-6 pcs	Pork Loin Chops	Thick cut, boneless
1 can	Whole Cranberry Sauce	15 to 16 ounce
1 can	Chunky Applesauce	20 to 24 ounce
1/4 to 1/2 C	Brown Sugar	
As Needed ea	Salt	To your taste
As Needed ea	Pepper	To your taste
2 Tbsp	Butter	

Instructions

PREHEAT oven to 375-degrees .

MELT butter in frying pan. **BROWN** pork loins on both sides, SET pork loins aside on a plate to cool.

PIERCE pork loins all over on both sides with a knife tip. **SPRINKLE** pork loins with salt and pepper on both sides to taste. **RUB** pork loins on both sides with brown sugar .

SPRAY a low medium to large casserole dish with cooking spray.

MIX cranberry sauce and applesauce is casserole.

ARRANGE pork loins in casserole in a single layer.

SPOON cranberry/apple mixture over pork loins so that they are covered.

COVER casserole tightly with aluminum foil.

BAKE at 375-degrees for 1 to 1-1/2 hours until pork loins are as tender as

you like. **REMOVE** foil covering the last 15-20 minutes of cooking to thicken sauce.