

Smoked Pork Chop in Apple Cider Reduction - *Chuleta ahumada de puerco en reducción de sidra*

The ingredients listed below are for a single portion, but of course they may be increased, accordingly, for more portions to be prepared at the same time.

Ingredients (per portion)

1 tsp	oil
1 large	smoked pork chop (or 1 thick slice of cooked ham)
1 apple	(a cooking variety, such as Honeycrisp or Golden Delicious); washed
½ cup	hard apple cider (sparkling)
Pinch	nutmeg
Pinch	black pepper, preferably freshly grated

Warm up oil in a frying pan over medium-high heat; add pork chop. Cook for a few minutes until browned, then flip and brown the other side. While the meat is cooking, peel and slice apple into circles, cutting perpendicularly to the stem direction. Remove core from each slice. Transfer browned meat to a plate; cover and reserve. Add just enough of the apple cider to the pan to deglaze. Add apple slices; cook for a couple of minutes, flipping to brown on both sides. Transfer browned apples to the plate with the meat, cover the plate again, and reserve. Add the rest of the apple cider to the pan, to deglaze a second time. Add black pepper and nutmeg; stir in, then return pork chop and apple slices to the pan, and cover. Reduce heat to medium, and cook for five minutes. Transfer pork chop to a serving plate, and arrange apple slices on top. Finish sauce in the pan by increasing the heat, and stirring, to reduce the liquid to a slightly caramelized point; the bottom of the pan should remain visible for a while when scraped with a spatula. Pour reduction on top of the pork chop and apples; serve with a side of steamed vegetables, such as broccoli or green beans:

