

# Applesauce Pork Chop

Ann Wanless

1 lb. boneless pork chops

Salt & pepper

3 T butter

2 apples

8 oz. apple butter

1 tsp. chili powder

2 T brown sugar

1/3 cup cream (room temp)

Melt 2 T butter, fry pork chops, 3 min. set aside.

Melt 1 T butter, add apple slices cook til soft. Approx 5 min.

Add apple butter, brown sugar and chili, add cream & bring to a boil, add pork chops add apple butter to the top cool till done.

Serve hot with apple butter served over the top. Great fall meal.