

Pork Chops

Marinade:

1/2 cup olive oil
1/2 cup brandy
2 tablespoons fresh thyme, chopped
1 teaspoon salt
1 teaspoon pepper

Meat:

4 pork loin chops, 1 1/2 to 2 inches thick
2 tablespoons butter
2 tablespoons olive oil
1 bunch fresh parsley, chopped
1 bunch fresh thyme, chopped
1/4 cup beef stock
Salt and pepper, to taste



- In a shallow container marinate pork chops 1 hour.
- Remove the meat from the marinade and drain off the excess.
- In a frying pan over high heat, add olive oil and butter. Sear the pork chops on both sides. Sprinkle with fresh chopped parsley and thyme.
- Season with salt and pepper.
- In the same pan add 1/4 cup beef stock cover and cook until cooked through.

.Serve with apple sauce