

### EXMOOR PORK CHOPS WITH DEVON CIDER & CREAM

Simple, full of flavour, quality Westcountry produce, ready in 30 minutes & serves 4!

#### Ingredients

4 free range pork chops  
2 large white onions, sliced  
400ml Sam's Poundhouse cider, medium or dry  
284ml carton Westcountry double cream  
1tbs Dijon or wholegrain mustard (optional)  
2 tbs olive oil  
Salt and freshly ground pepper

#### Accompaniments

Fresh green salad or 200g spinach leaves wilted & served with a knob of butter or seasonal veg of your choice.

#### Cooking instructions

- Season the pork chops on both sides with salt & freshly ground pepper
- Heat the oil in the frying pan/casserole and fry the chops until brown. Remove from the pan
- Add the sliced onion and cook for about 10 minutes until soft and caramelised.
- Add the cider, bring to the boil and reduce the heat to a simmer
- Add the cream and mustard, stir, and bring back to a simmer
- Place the chops back in and cook for 8-10 minutes or until cooked through – place a sharp knife or a cocktail stick in the meat to ensure the juices run clear
- Serve with your preferred accompaniment & some more chilled cider from Devon! Cook's prerogative to finish the bottle from the recipe!