



German Skillet Pork Chops

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Categories: Captain's Shack, Main Dish - German, Main Dish - Pork
Servings: 2

Description: Good blend of German food in a skillet. Adapted from tasteerecipe.com

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 5 minutes

Ingredients

1 T Butter

Celtic Sea Salt and
freshly ground

Tellicherry Black Pepper

2 1 1/2" thick Pork
Chops, bone-in

1 med White Onion,
diced

1 lg Granny Smith apple,
cored and diced

1 t Caraway Seeds

2 lg Russet Potatoes,
peeled and sliced into 1/4"
discs

1 1/2 c Sauerkraut

3/4 c Chicken Stock

Directions

1) In a large cast iron skillet, heat a pat of butter. Season the pork with salt and pepper. Add the pork to the hot pan and lightly brown on both sides. Remove the pork and set aside on a plate.

2) Add the onion, apple, and caraway seeds to the skillet. Stir well and cook until the onions begin to soften. Place on the plate with the pork.

3) Preheat the oven to 350°F. Layer the potato slices on the bottom of the skillet in concentric circles. Season them with salt and pepper. Top with half on the apple-onion mixture. Then top with the sauerkraut and the remaining apple-onion mixture. Nestle the chops into the kraut and pour in the chicken stock.

4) Cover tightly with foil and bake until you can pierce the potatoes with a fork and the pork is cooked through, about 45 minutes.