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4 to 5 - 1 inch pork chops

2 sprigs Rosemary

Salt & Pepper

Olive oil

3 large Granny Smith apples

3 TBS. butter

3 TBS. granulated sugar

Melt the butter in a skillet. Add the apples and the sugar. Mix well and cook, at medium heat, until apples are evenly browned. Flip apples carefully a few times during the process.

Rinse and pat dry the pork chops. Season generously with salt and pepper. Add some Rosemary leaves to both sides.

Heat a large skillet with some olive oil. Wait until it is hot and add the pork chops. Cook for 5 to 6 minutes, until a nice brown crust forms and flip.

Cook for an extra 5 to 6 minutes. Remove from pan and serve topped with the caramelized apples.

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