

## Pork with apple and cider

Ideal for anyone with prolific apple trees in their garden, for the time when your freezer is full of stewed apples, and you simply can't face yet another apple crumble.

1 tablespoon vegetable oil

60g hard margarine or butter

4 pork chops/steaks

3 medium cooking apples

1 onion

1 tablespoon sugar

Herbs (I use anything in my cupboard, but ideally lots of basil, thyme, oregano)

1/4 to 1/2 pint dry cider (depending on size of pork steaks, dish, apples. Err on generous side)

85g (generous) breadcrumbs

60g grated cheese

Heat the oil and half of the margarine or butter in a pan. Brown your pork on both sides. Remove from the pan. Deglaze the pan with 1 tablespoon cold water. Stir and save.

Pre-heat oven to 190 degrees, gas mark 5. If you've got a fan-assisted oven, adjust temperature downwards.

Peel and slice the apples and onion, as thinly as possible. Arrange over the base of a buttered casserole dish. Sprinkle the sugar and herbs over it. Place the pork on top and season it. Add the deglazing liquid, and cider. Finally, sprinkle the breadcrumbs and cheese over each of the pork steaks. Dot with rest of margarine or butter, and cook for 50 minutes to an hour, depending on thickness of pork, ferocity of oven etc.

It's quite filling, due to the breadcrumbs, so we usually have it with just green vegetables. It doesn't need gravy as the Appley (see what I did there?) -cidery sauce moistens it well. 🍎



*Submitted by Janice Young, Niton.*