Pork chops with cabbage, leeks and cider recipe
Serves 4
4 (9 to 10-ounces each) bone-in pork chops, about 1-inch thick
Salt and pepper, to taste
2 tablespoons olive oil
2 medium leeks, thinly sliced
1 medium (about 2 1/2 pounds) green cabbage, quartered, cored and thickly sliced
3/4 cup apple cider
1 teaspoon caraway seed
1 cup heavy cream
1 tablespoon grainy mustard
1 tablespoon Dijon mustard
2 tablespoons chopped fresh parsley (for garnish)

1. Set the oven at 400 degrees. Have on hand a deep, heavy 12-inch skillet with a heatproof handle or a shallow flameproof casserole. Sprinkle the chops on both sides with salt and pepper.

2. In the skillet over medium-high heat, heat the oil. Add the chops to the pan and cook for 2 to 3 minutes on a side, or until browned. Transfer to a plate.

3. Pour off all but about 2 tablespoons of fat from the pan. Add the leeks and cook over medium heat, stirring occasionally, for 4 minutes, or until softened. Add the cabbage, cider, caraway seed, salt and pepper. Cover the pan, turn the heat to medium low, and cook, stirring occasionally, for 30 minutes, or until the cabbage is very tender.

4. Stir the cream, grainy mustard and Dijon mustard into the cabbage and bring to simmer. Taste and add more salt and pepper, if you like. Set the chops on top of the cabbage.

5. Roast in the oven, uncovered, for 10 to 12 minutes, or until an instant-read thermometer inserted into center of the meat registers 135 degrees. Let rest for 5 minutes. The pork will continue to cook as it rests.

6. On each plate, spoon some cabbage. Set a chop on top and sprinkle with chopped parsley.

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