

This is the recipe for our "signature dish," Apple Glazed Pork Chops. This was originally published in our cookbook, Favorite Recipes from the Old Rittenhouse Inn, now out of print, but available at Amazon.com.

## APPLE GLAZED PORK CHOPS

6 pork chops, center cut (about 2 inches thick and 1 pound in weight, each)  
4 tablespoons vegetable oil  
4 cups reduced pork broth  
1/2 cup dry red wine  
1 teaspoon minced thyme  
1 teaspoon minced marjoram  
1 teaspoon minced basil  
1 teaspoon minced summer savory  
1 tablespoon minced fresh garlic  
4 tablespoons flour  
5 tablespoons cold water  
Apple Cider Marmalade

1. Preheat oven to 325 degrees.
2. In a heavy preheated skillet, brown the chops in oil over medium heat, 10 minutes on each side or until well browned.
3. Arrange chops in roasting pan. Pour pork broth and wine over chops. Add thyme, marjoram, basil, savory and garlic.
4. cover and bake at 325 degrees for 2 or 3 hours, or until fork tender.
5. When pork chops are done, remove chops from oven and keep warm.
6. Strain pan juices and skim off fat. Measure 3 cups of pan juices and transfer to a saucepan.
7. Blend flour and water in small bowl until smooth. Whisk into pan juices. Cook over medium heat until thickened. Reduce heat to low and simmer 3 minutes, stirring occasionally.
8. Ladle brown sauce onto a warm plate. Arrange a pork chop in the center of each plate. Spoon warm apple marmalade over each chop.

Yield: 6 servings

Preparation time: 30minutes

Cooking time: 2 1/2 hours

## APPLE CIDER MARMALADE

5 cups firm apples, cored and sliced (unpeeled)  
1 cup apple cider  
1 cup orange juice concentrate  
1/2 cup grated orange rind  
1/2 cup grated lemon rind  
1 package pectin (1 3/4 ounces)  
7 cups sugar

Note: Many varieties of firm apples will work, but we prefer Cortlands.

1. Place apples, cider, orange juice concentrate, rinds and pectin in a large saucepan or jelly kettle. Bring the mixture to a rolling boil.
2. Add sugar and stir until completely dissolved.
3. Bring to a rolling boil again. Boil 65 seconds, stirring constantly.
4. Remove the mixture from the heat. Cool for three minutes.
5. Skim off any foam with a slotted spoon. Pour into sterilized jars, seal and process in a water bath according to manufacturer's instructions.

Yield: 7 cups

Preparation time: 30 minutes

Cooking time: 10 minutes