

Cider-braised Pork with Cream and Mushrooms

Ingredients

12 fl oz (340 ml) dry cider
4 large, thick pork chops
2 tablespoons double cream
8 oz (225 g) small chestnut mushrooms, sliced
2 oz (50 g) butter
1 tablespoon groundnut or other flavourless oil
1 large onion, chopped small
2 cloves of garlic, crushed
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh thyme
salt and freshly milled black pepper

Equipment

You will also need a large, 10 inch (25.5 cm), deep-sided frying pan with a tight-fitting lid.

Method

Begin by seasoning the pork chops with salt and pepper, then heat the butter and oil in the frying pan till foaming and sizzling, and brown the chops for a couple of minutes on both sides so they are a nice golden colour. Then, using a draining spoon, remove them to a plate and keep on one side.

Now add the onion, garlic and mushrooms to the juices left in the pan and cook these together for about 5 minutes, then move them over to one side of the pan and return the chops. Sprinkle them with the herbs, then spoon the mushroom and onion mixture over the top.

Pour in the cider, then turn the heat down to the lowest possible simmer. Cover and simmer gently for 20 minutes. After that, remove the chops, mushrooms and onions to a plate and keep warm in a low oven. Then turn the heat up under the pan and simmer the sauce briskly (with the lid off) for 8 minutes. Now stir in the cream, let it bubble and reduce very slightly, and taste to check the seasoning. Then serve the chops with the sauce poured over.

