

Cider-glazed pork chops with a confit of apples and shallots

Ingredients

4 thick British pork chops
1 dsp flavourless oil
1 tsp butter
225ml strong dry cider
2 tbsp cider vinegar

For the confit

275ml strong dry cider
55ml cider vinegar
300g Cox's (or other dessert apples)
1 rounded tbsp dark muscovado sugar
8 shallots, peeled and quartered through the root (approx 250g)
1/8 tsp ground mace
pinch of ground cloves



Equipment

There is no list of equipment specified for this recipe.

Method

First make the confit: this involves cutting the apples into quarters (leaving the skin on), then cutting out the core and slicing each quarter into three. Now place all the confit ingredients in a medium-size saucepan, bring them up to a gentle simmer and leave to cook gently (without a lid) for 50-60 minutes, until the liquid has reduced to a sticky mass. (Note: if you want to make this confit in advance, just warm it through gently – it doesn't need to be hot, just warm.) When you're ready to cook the pork chops, season them, heat the oil in a large frying-pan and, when it's really hot, add the butter. As soon as that foams add the chops and brown them on both sides, keeping the heat fairly high. Then lower the heat and continue to cook the chops for about 25 minutes, turning once. After that, increase the heat under the pan, pour in the cider and cider vinegar for the glaze and let it bubble briskly to reduce to half its original volume (should take about five minutes). Serve the chops on warmed plates, with the cider glaze spooned over and some confit on the side.