

Braised Cider Pork Chops with Rosemary (Main Courses)

- 1 large onion, thinly sliced
- 1 ½ lbs. potatoes, peeled and thinly sliced
- 2 cups apple cider
- 2 thick pork chops, about 1 ½ lbs.
- 2 Tbs. Halladay's Garlic Rosemary Roasted Chicken Seasoning
- 2 Tbs. olive oil

Preheat oven to 400°F. In a 5-quart roasting dish, arrange potatoes in an even layer and top with onions. Season lightly with salt and pepper. Pour in the cider. Add pork chops, seasoning and olive oil to a re-sealable plastic bag; shake until well coated. Place pork chops on top of potatoes and onions. Bake, uncovered, until potatoes are tender, about 45 minutes.