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# Pork Chops with Roasted Apples and Brussels Sprouts

*The Essential Southern Living Cookbook*

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 40 minutes

**1 teaspoon paprika**  
**1 teaspoon chili powder**  
**1 teaspoon garlic salt**  
**1/8 teaspoon cayenne pepper**  
**1/8 teaspoon ground cinnamon**  
**3 tablespoons light brown sugar, divided**  
**2 teaspoons finely chopped fresh rosemary, divided**  
**1 teaspoon Kosher salt, divided**  
**1/2 teaspoon freshly ground black pepper, divided**  
**4 (one-inch-thick) bone-in center-cut pork chops**  
**3 tablespoons + 2 teaspoons olive oil, divided**  
**3 tablespoons apple cider vinegar**  
**1 Gala apple, cut into 1/2-inch wedges**  
**1 pound Brussels sprouts, trimmed and cut in half**

Preheat the oven to 425 degrees.

In a bowl, stir together the paprika, chili powder, garlic salt, cayenne, cinnamon, one tablespoon brown sugar, one teaspoon rosemary, 1/2 teaspoon salt and 1/4 teaspoon black pepper. Mix well. Rub each pork chop with 1/2 teaspoon of olive oil. Rub both sides of each chop with the brown sugar mixture.

In a small bowl, whisk together the vinegar, remaining two tablespoons of brown sugar, one teaspoon of rosemary, 1/2 teaspoon of salt, and 1/4 teaspoon of black pepper. Slowly whisk in the remaining three tablespoons of olive oil until blended. Place the apples, Brussels sprouts and 1/4 cup of the vinegar mixture in a large bowl. Toss to coat.

Place the pork chops in the center of a lightly greased (with cooking spray) heavy-duty aluminum foil-lined sheet pan. Place the apple mixture around the pork chops.

Bake in the preheated oven for 12 minutes. Turn the pork chops over. Bake 10 to 14 minutes more or until a thermometer inserted in the thickest portion registers 140 degrees. Transfer the pork chops to a serving platter and cover with foil to keep warm. Stir the apple mixture in the sheet pan and spread in an even layer.

Increase the oven temperature to broil. Broil the apple mixture for 3 to 4 minutes or until browned and slightly charred. Transfer the apple mixture to a medium bowl. Toss together the apple mixture and the remaining vinegar mixture. Season with additional Kosher salt. Serve with the pork chops.

## Pork

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*Per Serving (excluding unknown items): 1465 Calories; 162g Fat (97.7% calories from fat); trace Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 992mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 32 1/2 Fat; 1/2 Other Carbohydrates.*