

Skillet Pork Chops in Bacon Cider Sauce

Ingredients

- 4 slices bacon, cut into 1/2-inch slices (4 oz)
- 3 tablespoons butter
- 4 bone-in pork loin chops, 1/2 inch thick (about 2 lb), trimmed of fat
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup sliced shallots
- 1 cup apple cider
- 1/2 cup Progresso™ chicken broth (from 32-oz carton)
- Betty Crocker™ mashed potatoes, if desired, prepared as directed on package



1. Heat 12-inch nonstick skillet over medium-high heat. Add bacon; cook 4 to 5 minutes, stirring frequently, until crisp.
2. Transfer to plate lined with paper towels. Drain drippings from skillet, and discard.
3. Add 1 tablespoon of the butter to skillet; sprinkle both sides of pork chops with salt and pepper.
4. Add pork chops to skillet; cook uncovered over medium-high heat 4 to 6 minutes, turning once, until browned (at least 145°F).
5. Remove from skillet; cover and keep warm.
6. Reduce heat to medium; add remaining 2 tablespoons butter and the shallots to skillet. Cook 2 to 3 minutes, stirring constantly, until lightly browned.
7. Add apple cider, chicken broth and bacon to skillet; simmer uncovered 5 to 7 minutes or until liquid is reduced.
8. Add pork back to skillet; heat 1 to 2 minutes or until heated through.

Serve with mashed potatoes.