

Pan-Seared Pork Chops with Maple Gravy & Apple Bacon Hash

Makes 4 servings

Potato-Apple Hash

4 slices Fletcher's Masterpiece thick-cut bacon*

3 tablespoons unsalted butter

2 large russet (baking) potatoes, baked (see Note), peeled, and cut into 1-inch cubes

1 medium yellow onion, chopped (1 1/2 cups) 2 cloves garlic, minced

1 large Fuji apple, peeled, cored, and cut into 1/2-inch dice

3/4 teaspoon Kirkland Smokehouse Maple Seasoning*

1/4 teaspoon ground cinnamon, optional

Kosher salt and freshly ground black pepper

4 boneless loin pork chops, cut 1 inch thick, trimmed

1/2 teaspoon kosher salt, plus more to taste

1/2 teaspoon freshly ground black pepper, plus more to taste

2 teaspoons all-purpose flour

3/4 cup Kirkland Chicken Stock*

3 tablespoons heavy cream

3 tablespoons Grade A maple syrup

*Available at most Costco Warehouses

1. Cook the bacon in a large skillet over medium heat, turning occasionally, until crisp and browned, about 10 minutes. Transfer to paper towels to drain. Pour off and reserve the bacon fat. You should have about 4 tablespoons bacon fat.
2. To make the hash, heat the butter and 2 tablespoons of the bacon fat in a medium nonstick skillet over medium heat. Add the potato, onion, and apple and cook, stirring occasionally, until lightly browned, about 10 minutes. Remove from the heat and stir in the maple seasoning and cinnamon, if using. Season with salt and pepper. Keep warm over very low heat.
3. Meanwhile, cook the pork chops: Heat the remaining bacon fat in a large skillet over medium heat. Season the pork chops with the salt and pepper. Add to the skillet and cover. Cook, occasionally flipping the chops over, until they are golden brown and an instant-read thermometer horizontally inserted through the side of the chop into the center reads 145°F, about 15 minutes. Uncover the skillet during the last 5 minutes. Transfer the chops to a plate and tent with foil to keep warm.
4. Pour off all but 1 tablespoon of the pan drippings from the skillet. Whisk the flour into the pan drippings and let bubble over medium heat for 1 minute. Whisk in the broth, maple syrup, and cream and bring to a boil. Cook, whisking often, until slightly reduced and thickened, about 2 minutes. Season with salt and pepper.
5. Crumble the bacon into the hash. Serve the chops hot with the hash and sauce.

Note: To bake the potatoes, pierce them with a fork. Bake in a preheated 400°F oven until tender when pierced with the tip of a knife, about 1 hour. (Or microwave at High power for 5 minutes, turn over, and microwave until tender, about 5 minutes more.) Let cool before peeling.