**Pork Chops with Fried Apples**

**4 pork loin chops**

**Bacon drippings or butter for browning**

**Flour, salt, and pepper for dredging**

**4-5 tart apples**

**½ cup brown sugar**

Mix flour, salt, and pepper together and dredge each pork chop in mixture until well coated. Melt fat in skillet and brown chops on each side. Turn heat to low. Cut unpeeled apples into quarters and place around the chops. Sprinkle the ½ cup brown sugar over the chops, cover, and simmer 45 to 60 minutes or until the chops are tender.

(Recipe from *More than Beans and Cornbread: Traditional West Virginia Cooking* by Barbara Beury McCallum.)