



*JUST IN TIME FOR FALL...  
HONEY APPLE PORK CHOPS*



*& A DELICIOUS APPLE CRISP FOR DESSERT!*

**Honey Apple Pork Chops**

***Ingredients***

- 4 Cy's Famous Meat Department Pork loin chops (8 oz. each) about 1" thick
- 1 1/2 c. Shurfine apple cider
- 1/4 c. Shurfine lemon juice
- 1/4 c. Shurfine soy sauce
- 2 tbsp. Shurfine honey
- 1 clove garlic, minced
- 1/4 tsp. Shurfine pepper



**Directions**

1. Combine all ingredients except pork chops, mix well. Place chops in a shallow dish; pour marinade over chops. Cover and refrigerate overnight, turning meat occasionally.
2. Remove pork chops from marinade. Place on grill approximately 6 inches above low to medium coals. Grill for 40 to 50 minutes, turning and basting with marinade every 10 to 15 minutes. Makes 4 servings.

**Apple Crisp**

**Ingredients**

- 5 tablespoons SHURFINE butter, melted, divided
- 4 medium Apples (about 1 1/4 pounds), Cut into pieces
- 1/3 cup slivered almonds, toasted and cooled
- 1/3 cup all-purpose SHURFINE flour
- 1/3 cup SHURFINE sugar
- 1/2 cup SHURFINE oatmeal

**Aisle**

- Aisle 1
- Produce
- Aisle 2
- Aisle 6
- Aisle 6
- Aisle 5



**Directions**

1. Preheat oven to 425°F.  
Toast your slivered almond in small skillet, but watch closely
2. Use 2 tablespoons butter (rest will be used in topping mixture) to do this.  
On bottom of a 9-inch baking dish or pie plate, arrange apple pieces sides up.
3. Chop almonds, flour, 1/3 cup sugar, 1/2 cup of oatmeal, 1/4 teaspoon salt, and remaining 3 tablespoons butter in processor or blender until clumps form.
4. Top each peach with the crumb mixture and bake until peaches are tender and topping is browned for about 20 minutes.