

Pork Chops in Cider with Juniper & Mash



Serves 2

Prep 5 mins

Cooking 30 mins

Easy

Ingredients

2 large potatoes (about 500g), peeled and cut into chunks
butter
milk
olive oil
2 pork chops,
1 large onion, finely chopped
1/2 tsp juniper berries, crushed
1 tsp plain flour 300ml dry cider
1/2 tsp Dijon mustard
200g greens, shredded

1. Boil the potatoes in salted water until tender. Drain, then mash with seasoning, a knob of butter and a splash of milk.
2. Heat 1 tbsp oil in a frying pan. Pick up the chops with tongs and hold fat-side down so the fat gets completely browned and crisp. Then sear for 3-4 mins on each side until cooked through, really seared and brown. Take out of the pan and keep warm under foil.
3. Add the onion to the pan and cook, stirring occasionally, until golden and soft.
4. Add the juniper berries and cook for a minute. Sprinkle over the flour and cook for 2 mins, then stir in the cider. Simmer for 2 minutes, then stir in the mustard. Simmer for 5 mins until the sauce has thickened to a light gravy consistency.
5. Add back the chops and simmer gently to just heat through.
6. Steam the greens, then season and toss with a knob of butter. Serve the chops with a pile of mash and greens and the sauce spooned over.