**Pork Chops with Cranberry Apple Relish**

Serves: 2-3 people

**2** c cranberries, fresh

**3** apples, peeled, cored, chopped

**2-4 T.**  brown sugar

**1** c water

**1/2** tsp ground cinnamon

**½ cup** c walnuts (optional)

**2-4 - 5 oz.** pork chops (number is approximate, depending on the size)

1. Combine cranberries, apples, brown sugar and ½ cup of water in a large saucepot. Simmer over medium heat for 15 minutes, stirring frequently. Add in additional cup of water if needed.
2. Stir in cinnamon and walnuts (if using). Cook for 5 minutes.
3. While relish is cooking place pork chops in a large frying pan and cook until just shy of done. Pour cranberry-apple relish over the pork chops and simmer about 10 minutes to allow flavor to penetrate the meat.

When plating, place a pork chop on plate and spoon relish over top. Let rest for about 2 minutes and serve. Suggested to use honeycrisp or ambrosia apples.