

## PORK LOIN À LA NORMANDE

2 PORK LOINS ABOUT 1 ½ LBS EACH  
2 MEDIUM BROWN ONIONS  
CIDER VINEGAR  
3 APPLES  
LEMON  
CALVADOS  
CRÈME FRAICHE  
HEAVY CREAM  
FRESH CHIVES

PEEL AND SLICE THE ONIONS VERY THIN. ADD ONIONS TO A LARGE FRYING PAN WITH ¼ OLIVE OIL OR, BETTER STILL, BACON FAT. SPRINKLE WITH SALT.

COVER AND COOK ON A VERY LOW HEAT, TURNING FREQUENTLY, UNTIL THE ONIONS ARE DEEPLY BROWNEED BUT NOT BURNED. ABOUT 20 MINUTES. ADD A SPLASH OF VINEGAR. TOSS OVER HIGH HEAT FOR A FEW SECONDS. KEEP WARM.

PEEL THE APPLES, SLICE IN QUARTERS, CUT OUT PITH, AND TOSS IN A BOWL WITH LEMON JUICE.

DRY THE PORK LOINS, SALT AND PEPPER, AND BROWN OVER HIGH HEAT IN AN AU GRATIN DISH OR FRYING PAN IN CANOLA OIL.

WHEN THE LOINS ARE BROWNEED, REMOVE TO A WARM PLATE.

ADD 2 TBSPS OF BUTTER TO THE PAN. ADD THE APPLES. SALT LIGHTLY. SAUTÉ THE APPLES ON A HIGH HEAT TILL THEY ARE LIGHTLY BROWNEED.

LOWER HEAT TO MEDIUM AND POUR IN ½ CUP OF CALVADOS. COOK DOWN FOR 30 SECONDS, THEN ADD CUP OF CRÈME FRAICHE.

STIR IN CRÈME FRAICHE WITH A WOODEN SPOON, SCRAPING UP ALL THE BROWNEED BITS FROM THE PORK. SAUCE SHOULD BE THICK LIKE GRAVY, SO ADD AS MUCH HEAVY CREAM AS YOU NEED TO ACHIEVE THAT CONSISTENCY.

MEANWHILE, CARVE THE PORK LOINS INTO THICK SLICES. ARRANGE IN THE AU GRATIN DISH. SPOON SOME OF SAUCE OVER THE PORK. GARNISH WITH ONIONS AND CHOPPED CHIVES.

SERVES 4

