



# HARVEST BELL

*Our family farm is your family farm.*

## **Pork Blade Steaks with Orange-Apple Sauce**

Ingredients:

2 tablespoons butter, or more to taste

1 Gala apple - peeled, cored, and thinly sliced

1/4 cup orange juice

2 tablespoons jellied cranberry sauce (optional)

2 whole cloves, or more to taste

2 pork blade steak

Directions:

Melt butter in a large skillet over medium heat. Cook and stir apple, orange juice, cranberry sauce, and cloves in the melted butter until apples soften, about 2 minutes.

Place pork in the skillet with apples. Cover skillet and cook until pork is browned, about 5 minutes per side. Remove cover and cook until pork is no longer pink in the center, about 6 more minutes. An instant-read thermometer inserted into the center should read 160 degrees.