



Pork Chops in Mushroom Gravy

Melt in your mouth tender. Serve with whipped potatoes

Always a family favorite, this dish can also be made with round steak.

| Quantity | Ingredients | Preparation Notes |
|----------|--------------------------------------|--|
| 4 - 6 | Pork Chops 1/2" to 1" thick Flour | <ul style="list-style-type: none">• In deep skillet, melt margarine• Dredge pork chops in flour |
| 1 Can | Cream of Mushroom Soup | <ul style="list-style-type: none">• Place in skillet and brown turning once. |
| 2 | Beef Bouillon Cubes | <ul style="list-style-type: none">• Once pork chops are browned on both sides, put them on a plate. |
| 1 can | Water (use soup can) | <ul style="list-style-type: none">• In remaining margarine, sauté onions |
| 1 stick | Margarine | <ul style="list-style-type: none">• Put soup and water in two cup bowl or measure and mix |
| | Salt and Pepper to taste | <ul style="list-style-type: none">• Add to the onions and margarine. Stir well, the mixture will thicken. Add salt and pepper |
| 1 med | Onion Chopped | <ul style="list-style-type: none">• Add pork chops and turn to make sure that they are coated• Turn heat down to a simmer and cover checking occasionally to make sure that nothing is sticking.• Cook until meat is very tender and can be cut with a fork 30 - 45 minutes. |