

RECIPES

FORESTHILL FRIENDSHIP CLUB RECIPES

Pork Chops & Potatoes

Deborah Rodriguez has a very quick and hearty meal to share with us this week. This recipe is found in Recipes Old & New cookbook by the Foresthill Friendship Club, 2010. Deborah's family love this and request it often. Hope you enjoy too.

Pork Chops & Potatoes

6 Pork Chops

5 – 6 Potatoes, peeled and sliced

1 large Onion, chopped.

½ pound sliced Mushrooms (optional)

2 /3 cup Water

2 tablespoons Flour

Salt & Pepper to taste

In the skillet you cooked the pork chops in add your chopped onions and mushrooms and sauté| slightly, about 3 -5 minutes. Now put the potatoes on top of onion and mushrooms, sprinkle salt and pepper. Salt and pepper pork chops both sides, Dredge in flour and brown in medium hot skillet that has 2 – 3 tablespoons oil heated in it.

When chops are very brown, remove them from skillet and set them on serving plate and cover.

While waiting for chops to brown, slice the potatoes and place them in a dish with some flour. Coat potato slices with flour, salt and pepper lightly.

Now pour the water into skillet and put the pork chops on top of potatoes. Cover skillet with lid.

Lower temperature and simmer until potatoes are tender, about 10 - 15 minutes. Potatoes will become brown in color, a sauce will form, and the chops will be very tender. Serve with colorful vegetables.