

From the kitchen of David and Jennifer Deaven

\$id: porknshrooms,v 1.5 2020/04/01 01:59:53 deaven Exp \$
Servings: 4
over chops on plate.
5. Serve over rice or with potatoes, ladle sauce from pan

Meat/Porknshrooms

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A: 16oz mushrooms, or more, quartered

B: 1T butter

1T oil

C: 1/4C flour

salt and pepper

D: 1 3/4# pork chops

E: 1T black peppercorns, crushed

F: 1/2C beef broth, strong

1/2C milk

1. Roast (A) on greased baking sheet in 450F oven 10 minutes. Turn, roast another 10 minutes, and reserve.
2. Put (B) into iron pan and heat to medium high.
3. Combine (C) in small bowl. Dredge (D) in the bowl, then place into pan with (E) and saute until browned. Add some of the flour mixture into the pan and stir into a roux with the chops.
4. Add (A) and (F) and bring to boil, cook for about 5 minutes, moving the chops gently.



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