



Peasant Style Pork Chops

BAH Note: Jim didn't specify bone in or boneless chops so I used thick cut, boneless loin chops. I had to ask him about Irish potatoes and he said, "I think they are smaller than Idaho but larger than red. I've just used Idaho myself and then you only need two big ones." I used golden mushroom soup instead of plain cream of mushroom. But that's just me, I'm a golden girl. And yes, you should expect that anything that has a can of cream soup and 1 1/2 cups of sour cream is going to be rich.

- 4 loin or shoulder pork chops
- flour
- 1 clove garlic, minced
- salt and pepper
- vegetable oil
- 4 Irish potatoes, sliced (we like to leave on the peel)
- 2 large onions, sliced
- 1 1/2 cups sour cream
- 1 can of cream of mushroom (or for me he would always use cream of celery!!) soup
- 1/2 tsp of dry mustard
- 1 1/2 tsp salt

Trim excess fat from chops and roll in flour. Brown chops and garlic in small amount of oil over medium heat. Season with salt and pepper.

Place potatoes in a 13x9 inch casserole dish. Top with chops. Separate onion slice into rings and arrange over chops.

Blend sour cream, soup, salt and mustard. Pour over potatoes, chops, and onions. Cover with foil and bake 1 1/2 hours @ 350. Add 1/2 hour @ higher altitudes!!

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