

Pork Chop & Potatoes

Ingredients:

braiser or Dutch oven
pork chops, bone-in or pork steaks will be more tender
potatoes, 1 medium for each chop
sweet onion, 1/3 cup sliced for each chop
1/2 cup butter
salt & black pepper



Instructions:

In A Braiser or Dutch Oven Peel and slice potatoes into thick chips. Slice the onion into thin rings. Preheat a braiser or Dutch oven on the stovetop, add 1/4 cup of butter to the braiser, and brown the pork on each side. Add the potatoes, onion, remaining butter, and salt and pepper to taste. Cover with a non-vented lid. Simmer on low for 1 hour. Serve with cornbread and pinto beans.

Tip: Near the end of cooking, increase the heat briefly to brown the potatoes and chops being careful not to burn them.



To Bake: Brown chops in 1/4 cup butter, then place in a baking dish. Add another 1/4 cup butter, potatoes, and onion. Season well, bake at 350°F for 1.5 hours covered.



For Skillet: Use a large non-stick skillet with a non-vented lid, following braiser instructions. If making a lot of Chops: After 30 minutes, remove the chops and vegetables, place chops on the bottom, and cook for another 30 minutes so chops absorb some moisture.