



Smothered Pork Chops

Ingredients:

thick-sliced bacon
Pork Chops
2 cups milk
1 clove garlic, peel, and slice
1 small onion, chopped
asparagus spears, optional
1/4 cup self-rising flour

Instructions:

Fry bacon on medium heat in a skillet (large enough to cook chops in). While bacon is cooking salt and pepper chops then rub with flour. When the bacon is nearly done, add half of the chopped onion. Remove the bacon and add asparagus spears to the skillet with onion, garlic, and bacon drippings. Cook the asparagus and onion until fork tender.

Remove and cover to keep warm. Add the chops to the skillet with drippings and enough olive oil for browning. Cook 3/4-inch-thick chops for 4 minutes on medium, then flip. Add remaining chopped onion. Cook second side for 4 minutes or until internal temperature reaches 160°F. Remove the chops. Do not cook on high heat, or drippings will burn.

Top chops with Recipe #509, Sage & Garlic Milk Gravy.