

# Hashbrown Pork Chop Bake

**7 PORK CHOPS (DE-BONED)**

**1/2 CUP SOUR CREAM**

**2/3 CUP MILK**

**1-10.5 OZ. CAN CREAM OF CELERY**

**OR CHICKEN OR MUSHROOM**

**1/2 TSP. SALT & 1/2 TSP. BLACK PEPPER**

**30 OZ. PACKAGE FROZEN HASHBROWNS**

**CELERY SALT (OR A DIFFERENT SALT)**

**MEDIUM ONION (CUT INTO THIN RINGS)**

**SEASONING OF CHOICE ON CHOPS**

**(MILD NOT BOLD FLAVORS)**

**13"X9"X2" BAKING DISH AND FOIL**

**2 CUPS SHREDDED CHEESE**

In medium bowl, combine sour cream, milk, cream soup, salt, and black pepper. Whisk well and set aside. Put half of hash-browns in bottom of baking dish. Put 1 cup of cheese on top of potatoes and sprinkle with celery salt. Top with half of soup mixture. Place half of onions on top, then chops and sprinkle with seasoning of your choice. Place remaining onions on chops. Now put rest of hash browns on top. Sprinkle with celery salt, add rest of soup mixture to top and spread out. Cover with foil and bake at 350 degrees for 1 hour. Remove from oven. Remove foil, sprinkle with cheese. Place back in oven for 1 hour at 350 degrees. (Cover with foil and keep oven on warm (175 degrees) until ready to serve). The longer it cooks in oven the more tender chops will be. Make sure your chops are done before consuming, times and temperatures are for 1/2" thick chops!