

Pork Chop & Potatoes

**BRAISER OR DUTCH OVEN
PORK CHOPS (BONE-IN OR PORK STEAKS WILL BE MORE TENDER)
POTATOES (1 MEDIUM FOR EACH CHOP)
SWEET ONION (1/2 MEDIUM FOR EACH CHOP)
1 STICK BUTTER (1/2 CUP)
SALT & PEPPER
NON-VENTED LID**

Peel and slice potatoes into thick circles (see video tutorial). Peel and slice onion into thin rings. Preheat a braiser or Dutch oven on stovetop, add 1/4 cup (1/2 stick) butter to braiser and brown pork on each side. Add potatoes, onion, remaining butter and salt & pepper well. Cover with a non-vented lid. Simmer on low for 45 minutes to 1 hour. Serve with cornbread and pinto beans. Tip: At end of cook, temperature can be turned up to brown potatoes and chops a little before serving, being careful not to burn. This will give them an even better flavor.

To Bake: After browning chops in 1/2 stick of butter, put chops in bottom of a baking dish. Add another 1/2 stick of butter with potatoes and onion. Salt and pepper well. Bake at 350 degrees for 1 1/2 hours (covered).

For Skillet Cooking: Use a non-stick large skillet and follow directions for the braiser above making sure to use a non-vented lid.

IF MAKING MANY CHOPS: follow video tutorial, but after cooking veggies 30 minutes, remove chops and veggies. Put Chops on bottom and veggies back on top and cook another 30 minutes to get some moisture into meat.