

*From the kitchen of David and Jennifer Deaven*

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Servings: 4

chops.

5. Serve over rice or potatoes, ladle sauce from pan over

## Meat/Porknshrooms

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A: 16oz mushrooms, or more, quartered

B: 2T butter  
1t olive oil

C: 1/4C flour  
salt and pepper

D: 1 3/4# pork chops, or pounded loin cuts

E: 1T black peppercorns, coarsely ground

F: 1/2C beef broth, strong  
1/2C milk

1. Roast (A) on oiled baking sheet in 450F oven 10 minutes. Turn, roast another 10 minutes, and reserve.
2. Put (B) into iron pan and heat to medium high.
3. Combine (C) in small bowl. Dredge (D) in the bowl, then place into pan with (E) and saute until browned. Add some of the flour mixture into the pan and stir into a roux with the chops.
4. Add (A) and (F) and bring to boil, cook for about 5 minutes, moving the chops gently.



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