Pleasant Pork Chops

Description

Pork chops simmered in a sour cream and onion sauce with spices.



Ingredients

- 6 pork chops
- 3 tbsp butter
- 1 onion minced
- 2 clove garlic minced
- 1/2 cup chicken broth
- 1 bay leaf
- 1 cup sour cream
- 2 tsp paprika or 1 tsp. of smoked paprika
- 1/2 cup white wine

Instructions

Saute onion and garlic in hot butter.

Remove from skillet.

Trim excess fat from chops and sprinkle with salt and pepper.

Brown chops in skillet; pour off fat.

Lower heat, add bay leaf and chicken broth and wine.

Cook covered over low heat for 1 hour.

Transfer chops to a serving plate, but keep them hot.

Heat juices in skillet and reduce to half. IMPORTANT

Summary

Yield: 6
Prep Time: 1 1/2 hours
Category: Main Dish
Cuisine: American
Tags: pork chops

Pleasant Pork Chops

Add the sour cream, onion-garlic mixture and paprika, blending thoroughly.

add 1 tsp cornstarch mixed with 1 tsp water to thicken.

Heat through, but do NOT boil.

Pour over pork chops and serve.

Can be served over hot buttered noodles.