

PORK CHOPS IN ONION SAUCE

4 ea Pork chops
1/2 ts Salt
1/4 ts Pepper
1 1/2 tb Unbleached flour
1 1/2 tb Vegetable oil
4 ea Onions; small (2 med) *
1/2 c Beer
1/2 c Beef broth; hot
1 ts Cornstarch

* Onions are to be thinly sliced.

Season pork chops with salt and pepper; coat with flour.
Heat oil in a heavy fry pan.
Add pork chops; fry for 3 minutes on each side. Add
onions; cook for another 5 minutes, turning chops
once. Pour in beer and beef broth; cover and simmer 15
minutes. Remove pork shops to a preheated platter.
Season sauce to taste. Blend cornstarch with a small
amount of cold water. Stir into sauce and cook until
thick and bubbly. Pour over pork chops. Serve with Brussels
sprouts and boiled
potatoes.
