

Baked Smothered Pork Chops

Ingredients

- 6 to 8 thinly cut pork chops
- 1 vidalia onion
- 2 (10 oz) cans cream of mushroom soup
- 1lb white mushroom, rinsed and sliced
- butter
- balsamic vinegar
- olive oil
- 1 (6 oz) can evaporated milk

Preparation

- **Step 1:** Preheat Oven to 350 degrees F
- **Step 2:** Place 3 tbsp of butter, 3 tbsp olive oil and a drizzle of balsamic vinegar in a skillet large enough to also brown the chops. Heat until butter melts and mix thoroughly.
- **Step 3:** Saute the mushroom pieces until cooked through.
- **Step 4:** Remove the mushrooms with a slotted spoon, add more butter and olive oil as needed and brown the pork chops on each side.
- **Step 5:** Place in a large baking dish, layer with sliced onions and top with mushrooms.
- **Step 6:** Mix uniluted mushroom soup with exaporated milk and pour over the chops. Bake for 45 minutes in preheated oven.