



# A Recipe From Cherry's Kitchen

## **CHERRY'S PORK CHOP BAKE** **(a meal in itself)**

- 8 Pork Chops (thinly sliced)
- 2 Cans Cream of Mushroom Soup
- 1 Yellow Onion (Large)
- 3-4 Russet Potatoes

Lightly salt, pepper and flour the pork chops. On your stove top (preferably in a cast iron skillet) heat 1 cup of Crisco oil until hot. Place the pork chops into skillet and cook until slightly browned. Remove from skillet and drain on paper towels.

Dilute the cream of mushroom mixture with  $\frac{1}{2}$  soup can of water.

Slice the onion into rings.

Peel the potatoes and slice into thin rounds.

Spray a 13x9 inch Pyrex baking dish with Pam.

Start with one layer of pork chops on the bottom of the baking dish. Then add one layer of the onion rings, then add one layer of the potatoes. Pour over  $\frac{1}{2}$  of the cream of mushroom liquid. Repeat the procedure until complete.

Cover with foil. Bake at 350 degrees for 45 minutes to one hour....removing the foil from the top for the last 10-15 minutes.

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