

BACON SMOTHERED PORK CHOPS

INGREDIENTS

6 slices bacon chopped	4 bone-in pork chops 1 inch thick
2 small onions thinly sliced	Salt and pepper to taste
¼ teaspoon salt	½ cup chicken broth
¼ pepper	¼ cup heavy cream

PROCEDURE

Cook bacon over medium heat until crisp. Remove bacon reserving bacon grease.

Add onions to bacon grease, season with salt and pepper. Cook, stirring frequently, for 15 to 20 minutes, until onions are soft and golden brown. Add onions to bacon in the bowl.

Increase heat to medium high and sprinkle pork chops with salt and pepper. Add chops to pan and brown on the first side 3 minutes. Then turn chops over and reduce heat to medium, cooking on the second side until internal temperature reaches 135F, about 7 to 10 more minutes. Remove and cover.

Add broth to pan and scrape up any browned bits. Add cream and simmer until mixture is thickened, 2 or 3 minutes. Return onions and bacon to pan and stir to combine.