**Braised Pork Chops**

RECIPE



**INGREDIENTS**

* 24 pork chops
* 1 cup oil
* 2 tablespoons Dijon mustard
* 1 tablespoon salt
* ½ cup brown sugar
* ½ cup red-wine vinegar
* ½ cup Worcestershire or soy sauce
* 1 **1/3** cup water

**DIRECTIONS**

1. Heat oil in heavy skillet over medium heat. Brown pork chops on both sides, about 2-3 minutes per side
2. Meanwhile, in medium mixing bowl, add mustard, salt, sugar, vinegar, Worcestershire and water. Mix well.
3. Divide pork chops evenly between two 2” pans.
4. Pour mixture over pork chops
5. Cover pans with foil and bake in oven for 1 ½ hours
6. When tender remove chops from pan and cook pan juices until thickened (adding a little corn starch may speed up the thickening process). Internal temperature should be 145 degrees.
7. Pour sauce over pork chops and serve immediately.

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| **Prep Time:** 20 minutes | **Cook Time:** 90 minutes | **Total Time:** 110 minutes | **Yield:** 6 servings |