**Mushroom Gravy Pork Chops**

RECIPE

**INGREDIENTS**

* 24 pork chops
* Salt and pepper
* 5 tablespoon butter
* 3 ¾ cups milk
* 5 (10.75 ounce) can cream mushroom soup
* Optional Ingredients:

Mushrooms, sour cream, ground mustard, fried onions, parsley, chicken broth, ginger, rosemary



**DIRECTIONS**

1. Preheat oven to 350 degrees.
2. Season pork chops with salt and pepper to taste. Melt the butter in a large skillet over medium high heat. Brown pork chops in the butter about 2-3 minutes per side.
3. In a separate medium bowl, combine the milk and soup. Place the pork chops in a 2” pan and pour the soup mixture over the chops.
4. Bake at 350 degrees for 50-60 minutes. Internal temperature should be 145 degrees.

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| **Prep Time:** 20 minutes | **Cook Time:** 50-60 minutes | **Total Time:** 80-90 minutes | **Yield:** 24 servings |