

# Pork Chops and Gravy

*Kathleen Beatty*

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*4 (1/2-inch thick) pork  
chops  
1 can celery soup  
1/2 can water  
1 onion, sliced in thin rings  
2 tablespoons oil*

In a skillet with oil, brown the chops. Remove the chops. Add the onion rings. Brown lightly.

Add the soup and water to the onion rings. Stir until blended.

Add the pork chops to the gravy mixture. Simmer about 20 minutes.

Serve over rice, noodles or potatoes.

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Per Serving (excluding unknown items): 1209 Calories; 86g Fat (65.3% calories from fat); 94g Protein; 9g Carbohydrate; 2g Dietary Fiber; 295mg Cholesterol; 241mg Sodium. Exchanges: 13 1/2 Lean Meat; 1 1/2 Vegetable; 9 Fat.