

Pork Chops Supreme

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 6

6 pork chops, one-inch thick

1/2 cup onion, chopped

1/2 cup celery, chopped

*1 can (10-3/4 ounce) cream
of mushroom soup*

1/2 cup milk

*1 cup cheddar cheese,
shredded*

1 cup dry bread crumbs

*1/2 teaspoon poultry
seasoning*

*1/2 teaspoon dried sage
leaves*

Preheat the oven to 350 degrees.

Lightly salt and pepper the pork chops. Place in a baking dish in a single layer. Sprinkle the onion and celery over the top of the chops.

In a bowl, blend the soup and milk. Pour over the chops.

In a bowl, combine the cheese, bread crumbs, poultry seasoning and sage. Spoon on top of the chops.

Bake, covered, for one hour.

Uncover and bake an additional 15 minutes.

Serve with noodles or rice.

Per Serving (excluding unknown items): 420 Calories; 24g Fat (52.7% calories from fat); 31g Protein; 17g Carbohydrate; 1g Dietary Fiber; 97mg Cholesterol; 522mg Sodium. Exchanges: Grain(Starch); 4 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 Fat.