

# **Yummy Pork Chops**

*Ann McCloskey - Hudson's Grand Rapids*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

*3/4 to one tablespoon sage*

*1 teaspoon salt*

*dash pepper*

*4 to 6 pork chops*

*vegetable oil*

*2 medium onions, sliced*

*1 can (10-3/4 ounce) condensed potato soup*

*1 cup sour cream*

*chopped fresh parsley*

*In a small bowl, combine the sage, salt and pepper. Rub the mixture into the chops.*

*In a large skillet, brown the chops lightly in a small amount of oil. Drain.*

*Add the onions and soup. Cover and simmer for 30 minutes. Spoon sour cream over the chops.*

*Simmer uncovered for 8 to 10 minutes or until the chops are very tender. Sprinkle with parsley.*

*Pork*

*Per Serving (excluding unknown items): 1508 Calories; 108g Fat (64.7% calories from fat); 102g Protein; 30g Carbohydrate; Cholesterol; 2495mg Sodium. Exchanges: 0 Grain(Starch); 13 1/2 Lean Meat; 3 1/2 Vegetable; 1/2 Non-Fat Milk; 13 1/2 Fat*