



Sage Pork Chops

These chops are so easy to make, but they taste like you've slaved over them for hours!

Servings: 6

2 teaspoons salt
1 teaspoon dried sage
1 teaspoon ground black pepper
6 center cut bone-in pork chops
2 tablespoons butter
1 cup water
2 cubes beef bouillon



Combine the salt, sage and black pepper in a small bowl and rub on both sides of the chops. Melt the butter or margarine in a large skillet over medium high heat and saute the chops for 5 minutes per side, or until well browned.

Meanwhile, in a separate small saucepan over high heat, combine the water and the bouillon and stir until bouillon dissolves. Add this to the chops, reduce heat to low, cover and simmer chops for 45 minutes.



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