



Smothered Pork Chops With Crispy Fried Onions

Serves 4 to 6

Ingredients:

6 pork chops
1 (10 ounce) can cream of mushroom soup
½ – ¾ cup water, about 1/2 a soup can
1 teaspoon thyme
1 tablespoon parsley
½ pint sour cream
1 (6 ounce) can crispy fried onions
salt
pepper
garlic powder

Season chops with salt, pepper and garlic powder and brown in margarine or butter; drain. Place the browned chops in single layer in a glass baking dish.

Preheat oven to 350 degrees F.

In the same pan you browned the chops, heat the mushroom soup, plus 1/2 a can of water and thyme and mix well. Mix in sour cream, parsley, and crushed fried onions (reserve some for sprinkling over the top). Pour this mixture over the chops and then sprinkle the remaining reserved onions on top.

Cover and bake for 1 hour removing cover for the last 5 minutes of baking.