

Pressure Cooker Pork Chops

- 6 pork chops , you can use bone-in or boneless
- salt and pepper to taste garlic powder, to taste
- 2 Tablespoons Olive Oil 1 (14-ounce) can beef broth
- 1 (10 1/2 ounce) can cream of mushroom soup
- 2 Tablespoons cornstarch mixed with 2 Tablespoons cold water
- 1 cup sour cream 1 tablespoon chopped fresh parsley



1. Season the chops with salt, pepper and garlic powder.
2. Brown both sides of the pork chops right in the bottom of the pressure cooker in the Olive Oil. You don't want to crowd the pot so only do 2 chops at a time. Place the browned chops on a plate and set aside.
3. Add the beef broth and mushroom soup to the pressure cooker. Mix well.
4. Return the pork chops to the cooker, attach the lid securely and bring up to high pressure. Cook exactly 8 minutes.
5. Remove from heat and allow the cooker to release the pressure naturally before trying to remove the lid. Take the pork chops out of the cooker. Set aside. Place the cooker back over the heat and bring to a simmer.
6. Combine the cornstarch and cold water. Pour the cornstarch mixture into the pressure cooker. Bring to a boil, stirring constantly. Boil and stir 2 minutes. Remove from heat and whisk in sour cream and parsley.
7. Make sure you remove from the heat so the sour cream doesn't curdle.

These pork chops are wonderful served with egg noodles, mashed potatoes or rice.