

Smothered Pork Chop

Serves: 10-12 servings [amount can vary]

- 4 slices bacon, cooked and crumbled
- 3 lb boneless ½ inch thick pork chops
- 2 tsp garlic and herb Mrs. Dash, divided
- 1 tsp seasoned salt, divided
- ¼ tsp black pepper
- ½ cup all-purpose flour
- olive oil
- 3 Tbsp butter or light butter
- 1 small onion, diced
- 8 oz sliced portabella mushrooms
- 1 Tbsp Worcestershire sauce
- 2 clove garlic, minced
- 3 cup milk
- 1 Tbsp fresh thyme leaves, divided



1. In a large skillet cook the bacon, then set aside on paper towels to drain. Reserve 2 Tbsp of pan drippings, discard or freeze the remainder.
2. In a small bowl, mix together ¼ cup all-purpose flour, 1 tsp garlic and herb Mrs Dash, ½ tsp seasoned salt and black pepper. Rinse and pat dry the pork chops. Season on all sides with the seasoned flour.
3. Brown the pork chops over medium-high heat for 2 minutes on each side, then remove to a platter.
4. Add additional oil as needed while cooking. Cook in batches, then remove from the pan, cover and keep warm. Add the butter, onion, mushrooms, Worcestershire sauce and ½ of the fresh thyme to the pan. Scrape any brown bits from the bottom of the pan. Add the remaining 1 tsp garlic and herb Mrs. Dash, ½ tsp seasoned salt, and black pepper to your taste.
5. Cook for 10 minutes then add the minced garlic and cook for 1 minute until fragrant. Sprinkle the cooked mushrooms and onions with ¼ cup all-purpose flour. Mix the flour into the mushrooms and onions, cooking over medium-low heat until dissolved.
6. Gradually add the milk and cook stirring constantly cooking over medium-high heat until it's beginning to thicken. Mix in the remaining thyme. Add the pork chops back to the pan, and simmer until cooked through and fork tender about 8-10 minutes. Sprinkle with crumbled bacon just before serving.