Pork chop

Chef	Portions	Preparation
Denis and Mirna	**4 to 6**	**30min.**

Ingredients

- [ ] 6 nice pork chops with bone
- [ ] 1 can cream of tomato soup
- [ ] ½ cup chicken stock
- [ ] 2 tbsp brown sugar
- [ ] 2 tbsp vinegar
- [ ] 1 tsp Worcestershire sauce
- [ ] 1 tsp dry mustard
- [ ] Salt and pepper to taste

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Preparation

— Sear the chops.
— Place in an ovenproof dish.
— Mix the remaining ingredients and pour over the chops. Bake at 350°F for about 1 hour until tender.

Bon appétit!

Other favourite recipes from our chefs

Peach meatballs

Thai chicken soup

Confit duck pasta

Tofu, peanut and broccoli stir-fry

Spaghetti sauce

Vegetables with mint and yogurt

Maple and cider ham

Pumpkin soup

Tourtière my way

Fruit Ketchup

Maple Crème Brûlée

Salmon tartare

Vegetarian lasagne

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