



Lemon Pork Chops

½ c. all purpose flour
1 t. dried thyme
¼ t. salt
1 t. freshly ground pepper
1 T. vegetable oil
4 center cut pork chops
juice of 1 lemon (about ¼ c.)
½ c. or more white wine
fresh parsley, coarsely chopped and additional lemon slices for garnish

4 baking potatoes
shredded cheddar cheese, optional

Preheat oven to 375 degrees. Prepare potatoes for baking.

Mix together flour, thyme, salt and pepper in a paper bag. Rinse pork chops and toss one at a time in the flour mixture until well coated.

In a large oven safe skillet, heat oil over med. heat. Add chops and brown on both sides.

Remove chops, set aside. Discard oil in pan and wipe with a paper towel. DO NOT wash the pan.

Return chops to the skillet. Add lemon juice, and white wine. Cover pan, place in oven.

Place baking potatoes in oven. Bake 1 hour - 1 ½ hours or until pork chops are fork tender. You may need to add a bit more white wine if skillet gets dry.

Remove skillet and baked potatoes from oven. Split potatoes and sprinkle with cheddar cheese, if desired. Place pork chops on platter along with any pan drippings, sprinkle with chopped parsley. Garnish with lemon slices.

Serve with steamed broccoli and a tossed salad or cucumber and onion salad.

Serves 4.

Charlene Driggs
www.paperandinkplayground.com