

CROCK POT RANCH HOUSE PORK CHOPS W/PARMESAN GARLIC MASHED POTATOES

6 pork chops, 1/2 inch thick (have also used chicken in this recipe, just as delicious)

1 packet dry Ranch Dressing Seasoning

10 oz can Cream of Chicken Soup (I use reduced fat)

Place pork chops, Ranch seasoning and soup into a medium sized crock pot over high heat for 3-4 hours or low heat for 6 hours.

PARMESAN GARLIC MASHED POTATOES

4 lbs. peeled, cubed potatoes

5 T. butter

1 c. fresh grated Parmesan cheese

6 cloves roasted garlic (directions are below)*

1- 1 1/2 . warm skim milk

1 T. salt, or to taste

1 tsp. fresh cracked black pepper, or to taste

Cook potatoes for 10-15 minutes or until potatoes are fork tender. Drain and transfer to the work bowl of a stand or electric mixer. Mix on low until potatoes are mashed then add butter, Parmesan, garlic, milk, salt and pepper. Season to taste if needed. For thinner mashed potatoes add more milk, slowly until your desired consistency.

*Preheat oven to 350 degrees F. Place bulb of garlic with skins on, wrap lightly in tin foil and bake for 1 hour. Remove from foil and let cool for 15 minutes. Remove garlic from skins, place in a bowl and mash with a fork until completely mashed. Set aside. One garlic bulb will have around 12 cloves.