

Pork Chops in Sour Cream

6 loin boneless chops

$\frac{3}{4}$ tsp sage 2 tbsp shortening

$\frac{1}{2}$ tsp salt 2 med onions sliced

2 beef bouillon cube $\frac{1}{2}$ cup boiling water

1 tbsp flour $\frac{1}{2}$ cup sour cream

2 tbsp parsley.

 Rub chops with mixture of sage, salt & dash pepper. Brown - add onions - bouillon cube dissolved in boiling water. Pour over chops

Cover & simmer in crock pot or other
pan (30 mins) -

Combine sour cr & flour in bowl -
slowly add meat drippings - return
to skillet & cook until just boiling.
Serve over chops - garnish with
parsley.