

## *Mike's Pork Chops*

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### PREPARATION TIME

60 minutes.

### INGREDIENTS

- 4-6 extra thick pork chops
- 5 large russet potatoes
- Ketchup, lemon juice, oregano, black pepper, butter
- Side vegetables as desired (broccoli recommended)
- Large covered fry pan



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### **DIRECTIONS**

Sear pork chops on both sides in mixture of butter, pepper and lemon juice.

Add potatoes pared and cut in large pieces, ketchup, oregano and any other Italian spices desired.

Add hot water to cover chops and simmer 50-60 minutes.

Water will simmer down to gravy texture, do not let pan dry out! A great one-pan meal.

