

## “Big Bob’s Chops”

4 – ¾” Thick Pork chops

Brown on both sides cut a large onion into slices and place on top of each chop.

Mix:

1 can Cream of Mushroom soup

¼ Cup Peanut Butter (Preferably “Crunchy”)

¾ Cup Milk

1 t Worcestier sauce

salt/pepper to taste

Mix all the ingredients with a wisk, pour over chops/onions. Cook for 45 minutes to 1 hour over low heat. Serve sauce mixture over rice.

Enjoy!!!

