



## CHOPS BAKED IN SOUP

- 6 Veal or Pork Chops
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 2 Tablespoons Butter
- 1/3 Cup Finely Chopped Onions
- 4 Cups Thinly Sliced Potatoes
- 1 Can Cream Of Mushroom Soup
- 1 1/4 Cup Milk

## DIRECTIONS

1. Rub chops with salt and pepper.
2. Melt butter in a large skillet; add onions and chops.
3. Brown lightly on both sides.
4. Place sliced potatoes in a buttered 2 quart casserole dish.
5. Arrange chops over the potatoes.
6. Add soup and milk to onions in the skillet.
7. Blend until smooth.
8. Pour over chops and potatoes.
9. Bake in a 350 degree oven for 35 to 40 minutes.