



NIPPY PORK CHOP PLATTER

- 6 Pork Chops
- Prepared Mustard
- 1/4 Cup Flour
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 2 Tablespoons Melted Fat
- 1 Can Chicken and Rice Soup

DIRECTIONS

1. Spread pork chops with a thin coating of mustard.
2. Combine flour, salt and pepper in a paper bag.
3. Shake chops in the bag to coat with flour.
4. Brown in melted fat on both sides.
5. Place chops in a baking dish.
6. Cover with soup.
7. Bake in a 350 degree oven for 40 minutes.