



# Pork Chops with Creamy Mustard Sauce

BY MELISSA CHRISTOFFERSEN

## You will need:

### Ingredients

4 pork chops (I used bone-in)  
salt and pepper  
2 Tbsp. butter  
2 tsp. oil

### Creamy Mustard Sauce

1 Tbsp. butter  
2 minced garlic cloves  
1 cup chicken broth  
2 Tbsp. yellow mustard  
1 Tbsp. white wine vinegar  
1 cup heavy cream  
1/2 tsp. salt  
1/4 tsp. pepper

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Instructions:

1. Preheat oven to 425°
2. Season chops with salt and pepper on each side.
3. In a large skillet over medium heat, melt butter with oil.
4. Add the chops to the pan and sear on both sides until lightly brown. Remove to plate until sauce is cooked.
5. Place butter in pan. Once melted, stir in garlic until fragrant.
6. Add chicken broth. Whisk in mustard and white wine vinegar, then cream, salt, and pepper.
7. Place chops back in pan. Spoon sauce over pork chops and place pan in the oven.
8. Cook for 20 -25 minutes until chops are cook through and sauce is thickened. Half way through, spoon sauce over chops.
9. Spoon sauce over chops.
10. Enjoy! So good!

