

Creamy Mustard Pork Chops

Mustard was made for pork. The spicy, sweet-and-sour taste blends with the sweet and nutty flavor of pork chops. Serve this dish with mashed potatoes.

8 boneless pork loin chops

½ teaspoon salt

¼ teaspoon white pepper

2 tablespoons olive oil

2 onions, sliced

¼ cup Dijon mustard

1½ cups chicken broth

1 tablespoon prepared horseradish

2 tablespoons cornstarch

1 cup sour cream

2 tablespoons Dijon mustard

4. Remove chops from slow cooker and cover to keep warm. In small bowl, combine horseradish, cornstarch, sour cream, and Dijon mustard; mix well. Pour into slow cooker and stir well.
5. Return chops to slow cooker, cover, and cook on high for 30 minutes until sauce is thickened. Serve immediately.

• Makes 8 servings