

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

⅛ 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

1. Sprinkle pork chops with salt and pepper. In large skillet, heat olive oil over medium heat. Add chops; brown, turning once, for about 4–6 minutes.
2. Place onions in the bottom of a 5- to 6-quart slow cooker. Add a layer of pork chops, then spread some of the mustard over. Repeat, using the rest of the pork chops and the mustard.
3. Add chicken broth to slow cooker. Cover and cook on low for 7–8 hours or until chops are tender and register 155°F.

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**