

Pork Chops in Mushroom Gravy with Rice

4 thick bone in chops

1 tbsp butter

1 tbsp olive oil

1 can Campbell's cream of mushroom soup

1/2 can of chicken stock or water (add more or less depending on how thick you want the gravy)

1-2 tbsp chopped parsley

fresh ground pepper to taste

splash of Madeira, white wine, brandy or cognac for deglazing...whatever you have on hand.

Method:

Melt butter and oil in a medium skillet. Brown chops on both sides and remove to a plate. Turn heat to medium low. Empty can of soup into pan and stir until heated. Add a little water to thin. Add sliced mushrooms and bring to a simmer. Add pork back and cook, covered until done, about 20 minutes. Sprinkle with parsley and serve with plain rice or rice pilaf.

Brussel Sprout Hash

This was a "make it up as you go along" dish, but here's an attempt at formalizing a recipe:

2-3 cups of brussel sprouts, rinsed and sliced thinly

One medium onion

4 slices of thick, smoky bacon

1/2 cup dried cranberries

1/2 cup chicken or vegetable broth

2 tbsp apple cider vinegar

salt and pepper to taste

Method:

In a large pan, render bacon and cook onions over medium high heat until starting to brown deglaze with apple cider vinegar

add sliced brussel sprouts and stir until coated by bacon fat and liquid, cook for 1 minute

add broth and lower heat to simmer, simmer for 5 minutes

add cranberries

Turn up heat to boil off remaining liquid. Mixture should be moist, not soggy. Stir often.