

# Betty's Boone Tavern Pork Chops "Some Tricky Way" Recipe



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In this video, Betty demonstrates how to make a Boone Tavern favorite, Pork Chops, Some Tricky Way. This is the entrée that Rick ordered on our dinner out at Boone Tavern Restaurant on the previous evening. It is very easy to make and quite tasty!

## Ingredients:

4 lean pork chops  
½ cup tomato paste  
½ cup Parmesan cheese  
1 cup bread crumbs  
2 cups chicken stock  
¾ cup mushrooms

1. Trim chops and brush over to coat with the tomato paste.
2. Mix the Parmesan cheese with the bread crumbs.
3. Pat the bread crumbs onto the chops.
4. Pan fry the chops in a skillet to brown on both sides. (I used ¼ cup extra virgin olive oil in the skillet.)
5. Place the chops in a covered casserole and add a small amount of water to prevent them from sticking to the dish. Bake for 1 hour at 350 degrees. (I did not add the water to the casserole; instead, I sprayed the dish with cooking oil spray. Also, I only baked the pork chops for 50 minutes.)
6. Serve with a sauce made by thickening 2 cups of chicken stock with 2 ½ tablespoons flour which has been smoothed to a paste with some of the cold stock. Cook for 5 minutes. Add ¾ cup of cut mushrooms to the finished sauce.

--Richard T. Hougen, from Look No Further.

Rick and I really enjoyed this different way to cook pork chops. It is served with Great Northern beans (or any dry bean), and mixed greens (or any greens), topped with mung bean sprouts (or alfalfa sprouts). A wonderful dinner!!!