# Pork Chops & Scalloped Potatoes

Ahappycamper.com or 208-736-8048

## Ingredients

- 6 Boneless Loin Pork Chops
- 2 small to medium Onions, chopped
- 2 tbs Butter
- 4 cups Potatoes, sliced very thinly (mandoline recommended)
- 1 can (10.75 oz) Cream of Mushroom Soup
- 1¼ cups Milk

## Instructions

1. Oil & Preheat your 12” Dutch Oven to 350 degrees F
2. Heat a large Cast Iron Skillet over medium-high heat.
3. Melt 1 tbs of the butter in the pan
4. Brown pork chops on both sides; remove from pan and set aside.
5. Add the remaining 1 tbs butter to the Cast Iron Skillet and add the chopped onion.
6. Cook onions until they are soft.
7. In the same pan as the onions, add the condensed soup and gradually stir in the milk so you don't get lumps; set aside.
8. Slice potatoes and place in an even layer in the bottom of your Dutch Oven.
9. Place pork chops on top of potatoes
10. Pour soup mixture over pork chops. Wiggle the Dutch Oven a bit so the sauce distributes throughout the Dutch Oven.
11. Cover and bake at 350 degrees F for 30 minutes. You should have 15 Briquettes on the top and 10 on the bottom.
12. If you are lazy like me I do it all in the Dutch Oven!!