



Pork Chops with Mushroom Gravy

Ingredients

4 **Sinclair Family Farm** pork chops ([bone-in](#) or [boneless](#)*)
Kosher salt
Pepper
1 tbsp. olive oil
1 tbsp. butter
1.5 cups mushrooms, sliced
½ yellow onion, sliced
1 tbsp. all-purpose flour
½ cup chicken broth
½ cup heavy cream
2 tsp. Worcestershire sauce
1 tsp. Dijon mustard
1 tsp. **7 Hawk Ranch Fresh Organic Thyme**, stems removed
1 tsp. flat leaf parsley, chopped



Method

1. Pat 4 pork chops dry and season generously with salt and pepper on both sides.
2. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large skillet over medium-high heat. When the butter melts, add the pork chops and sear for 5 minutes on each side (less for boneless). Remove from the pan and set aside.
3. Without cleaning the pan, add 1 ½ cups sliced mushrooms and ½ a sliced yellow onion and cook until golden brown and caramelized. Add a little more oil if the pan is too dry.
4. Once browned, add 1 tablespoon all-purpose flour and stir to coat. Cook for 1-2 minutes more.
5. Add ½ cup chicken broth, ½ cup heavy cream, 2 teaspoons Worcestershire sauce, and 1 teaspoon Dijon mustard to the pan. Whisk gently until it thickens.
6. Add salt and pepper to taste, then place the pork chops back into the pan and cover with the gravy. Allow to heat through.
7. Plate and spoon gravy over pork chops to serve. Optionally, garnish with 1 teaspoon of thyme.

**Mike says: "[Bone-in pork chops](#) have the rib bone and some tenderloin meat too. Bone-in chops are flavorful and rich with extra fat which keeps them from drying out. With the bone in, they take longer to cook.*

I like a bone to chew on, so I do like to eat bone-in chops.

For convenience – [boneless pork chops](#) are the way to go. They're super lean and have less fat, so they can be less flavorful, and you have to cook them quick on the grill, seared in a pan or broiled so they don't dry out."