

Ultimate Pork Chop Casserole

- 6 pork chops
 - 2 cans cream of mushroom soup
 - 1/2 cup flour
 - 1 soup can of milk
 - 3 T. oil
 - 6 1 t. garlic salt, divided
 - 6 large red potatoes, thinly sliced
 - 1 1/2 t. pepper, divided
 - 2 large onions, thinly sliced
 - 1 1/2 t. salt, divided
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How to Prepare:

Mix flour and 1/2 t. each salt and pepper and coat pork chops. Brown floured pork chops in oil. Mix cream of mushroom soup and milk. Pour a thin layer of soup in the bottom of a 14inch Ultimate Dutch oven. Layer half of the potatoes and onions. Sprinkle with 1/2 t. garlic salt, pepper and salt. Then layer onions, potatoes and remaining garlic salt, pepper and salt. Place browned pork chops on top of potatoes and onions. Pour remaining soup over pork chops. Cover and bake 350 (12 coals bottom & 18 coals top) for 1 hour. Check potatoes, if not soft, change coals and cook for 1/2 hour or until potatoes are soft. Serves 6. Serve with steamed vegetables. To steam place top rack in Ultimate Dutch oven when you start to cook. 30 minutes before serving place vegetables on rack.