

Beer-Braised Chops

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Beer tenderizes pork chops and brings out their natural juiciness, so it takes little else to make this dish taste great.

Ingredients:

4 large pork chops
Salt and black pepper, to taste
1 tablespoon butter
½ cup sliced onion
1 (12-ounce) can beer

Directions:

- 1) Season chops on both sides with salt and pepper.
- 2) Melt butter in a large skillet over medium-high. Add chops and cook until browned on both sides, about 8 minutes total.
- 3) Add onion to skillet; cook until softened, stirring occasionally, about 3 minutes.
- 4) Add beer to skillet; bring to a boil over high heat. Reduce to a simmer and cook, covered, until chops are cooked through, turning once, 45 to 60 minutes.