

# Pork Chops in Beer

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*While beer makes a good base for most stewed meats, it makes pork taste divine. Succulent braised onions and pork chops become slightly sweet and ever-so-soft from a simple beer broth, making this dish one to remember.*

## **Ingredients:**

4 large pork chops  
Salt and freshly ground black pepper, to taste  
1 tablespoon vegetable oil  
1 (12-ounce) can beer  
½ cup sliced onions

## **Directions:**

Season both sides of the pork chops with salt and pepper.

Heat oil in a large, heavy skillet over medium heat. Add chops and brown on both sides, 6 to 8 minutes total.

Add beer and onions and reduce heat to low. Cover and cook until chops are no longer pink and sauce is reduced, 25 to 30 minutes. Serve.