

# Pork Chops and Scalloped Potato Casserole

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**Ingredients:**

2 cups heavy whipping cream  
1 clove garlic, thinly sliced  
2 tbl. whole grain mustard  
2 tbl. Dijon mustard  
2 tsp. dried thyme leaves  
3 cups thinly sliced peeled potatoes  
2 tbl. unsalted butter  
6 loin pork chops  
¼ cup dry white wine  
1 cup thinly sliced onion  
2 tbl. chopped fresh Italian parsley  
½ tsp. freshly ground black pepper

**Directions:**

Preheat the oven to 350°. Bring the cream and garlic to a boil in a large saucepan. Reduce the heat and simmer until reduced by a third, 5 to 8 minutes. Add both mustards and the thyme, and mix well. Set aside.

Fill a large pot with water and bring to a boil. Drop in the potatoes and cook for 30 seconds. Drain, rinse under cold water, and dry on paper towels.

Melt the butter in a skillet, and brown the chops over medium-high heat for 2 minutes on each side. Remove the chops from the skillet and set aside. Add the wine to the skillet and simmer for 30 seconds, scraping up any brown bits.

In a 12 x 8 inch flameproof baking dish, layer half the potatoes and onions; lay the pork chops on top, and pour the pan juices over them. Top with the remaining potatoes and onions, and then carefully pour the reduced cream over the top. (If it seems a bit dry, add a little more cream.) Sprinkle with the parsley and pepper.

Bake for 1 ¼ hours. Then place the dish under the broiler and cook until the top is brown and bubbly.

~ Credit: Silver Palate Basics