



Recipe Pork Chop Casserole

*Ingredients*

- 4 pork chops
- 1/2 cup milk
- 1 tbsp vegetable oil
- 1/2 large head cabbage
- 1 - 10 3/4 can cream of celery soup
- 6 peeled, sliced potatoes

*Directions*

Brown pork chops on both sides in vegetable oil and remove to a plate. Add soup and milk to pork chop drippings; stir well. Bring to a simmer and cook until soup and milk are well blended. Place chopped cabbage on bottom of a greased 13x9 pan. Lay pork chops on top of cabbage. Layer potatoes over chops. Pour soup mixture over all. Bake at 350 degrees for 1 and 1/2 hours or until pork chops are tender and potatoes are well done. (Reduce heat to 325 degrees for glass pan).