

**Any Rogers Prunty's Drunken Pork Chops**  
(with *Wicked-Excellent Mashed Potatoes* - below)

**Ingredients:**

4-6 pork chops  
flour  
salt & pepper  
1 can cream of mushroom soup  
¾ C beer  
1 small jar mushrooms, drained  
2 Tbs dry onion soup mix or 2 Tbs minced onion & garlic powder to taste

**Directions:**

Coat chops in flour, salt & pepper, and brown. Put in single layer in baking dish.

Prepare mushroom soup according to label direction, substituting beer for water or milk. Add mushrooms and soup mix or powders, and simmer for about 10 minutes.

Pour over chops and bake at 350 degrees for 40-50 minutes.

Gravy is great to serve with *Wicked-Excellent Mashed Potatoes* (below) or noodles.

**Wicked-Excellent Mashed Potatoes**

**Ingredients:**

Yukon Gold potatoes (1-2 per person)  
Salt  
¼ top ½ stick of butter  
1 C sour cream or ½ C ricotta  
milk

**Directions:**

Peel potatoes and cut into fairly large chunks.  
Boil until tender to fork. Drain.  
Add salt (to taste), butter and sour cream or ricotta.

Mash by hand. (*This is the secret.*)

Add milk to desired creaminess.