

Pork Chops in Cream Sauce

written by The Recipe Exchange | March 12, 2015

Ingredients

8 boneless pork chops
salt, to taste
ground black pepper, to taste
3/4 cup white wine
3/4 cup heavy cream
3 tablespoons butter
1 (8 ounce) package sliced fresh mushrooms

Directions

Melt butter in a large skillet over medium heat. Season pork chops with salt and pepper, and arrange in a single layer in pan. Pan-fry for 2 minutes on each side to brown. Pour in wine, and continue cooking for 6 minutes. Remove chops from pan.

Pour cream into the skillet, and then add mushrooms. Increase heat to high; cook for 5 minutes, stirring frequently. Return chops to pan to warm. Serve.