Bob's Pickled Pork Chops

Description

This recipe was a specialty at Duo, the restaurant that Maria and Bob ran in San Francisco. Substitute a good hearty fish like bluefish, halibut or swordfish and seafood bouillon or clam juice and add chili flakes for the traditional favorite, Salsa Perro.

Summary

Yield: 6
Source: Bob Ryan
Prep Time: 30 minutes

Ingredients

- 6 pork chops (bone in)
- 12 small potatoes
- 3 yellow onions
- 1 jar dill pickles (vlassic "chip" style)
- 1 can beef bouillon
- yellow mustard
- olive oil
- salt and papper

Instructions

Brown the pork chops in oil in a frying pan (about 1 minute per side). Set aside.

Chop the onions and sauté them in the same pan.

Add yellow mustard to taste and stir.

Add potatoes and bouillon and enough water to cover the potatoes. Add pork chops back in.

Add half of the jar of pickles and some pickle juice.

Simmer until the potatoes are done (about 20 minutes).

Add rest of pickles.

Add salt and pepper to taste.