**Pan Fried Pork Chops with Dijon-Mushroom Gravy**

**Ingredients:**

6 pork chops

¾ cup flour

1 tsp. salt

1 tsp. black pepper

2 Tbsp. parmesan cheese

3 Tbsp. oil for frying

**Gravy:**

2 cloves garlic

1 pkg. sliced mushrooms

2 sprigs thyme

2 Tbsp. flour

¼ cup white wine

1 Tbsp. Dijon mustard

1 cup pork stock

**INSTRUCTIONS**

1. Mix flour with salt, pepper, and parmesan.
2. Heat a large saute pan over medium heat.
3. Coat the pork chops in the seasoned flour and cook until golden brown on both sides.
4. After all of the pork chops are cooked add the garlic, mushrooms, and thyme to the pan and cook for 5-6 minutes.
5. Stir in flour.
6. Call Chef over to add the white wine. Allow this to cook for 1-2 minutes and reduce.
7. Stir in mustard and pork stock. Let this simmer and reduce until the sauce is the consistency you would like.
8. Adjust seasonings to taste.