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I was talking with Earline Lipsey this past weekend, and she reminded me of a recipe that I had shared with her, years ago, that she still prepares. During our conversation she told me that when she had a student from Koblenz, Germany, stay with her family, when their group visited I.V.C., she made this for him and he loved it. I guess it reminded him a little bit of home. Well, this brought back memories of the years that our family hosted students from Germany - Thomas, Holger and Marc - and I know I made this at least once during each of their stays with us. I thought some of you might like to have this recipe, since the students from Koblenz are here now, for a few weeks, with other families. In memory of the wonderful times we had with our guests from Koblenz, I have named this recipe German Pork Chops - and guess what? It is so EASY to prepare - you are going to love it.

### GERMAN PORK CHOPS

4 Tablespoons butter	½ cup beer
4 center cut pork chops	2 Tablespoons dry onion soup mix (1 pkg)
1 1/2 cans cream of mushroom soup	1 pkg. Long grain and wild rice
4 ounce can sliced mushrooms	(Not instant)

In a skillet, with butter, brown pork chops on both sides. Lower heat and add soup, sliced mushrooms, beer and onion soup mix. Blend ingredients and allow chops and sauce to simmer, covered, over low heat approximately 1 hour. Cook rice as directed on package. Serve pork chops and sauce over the rice. Serves 2 to 4 people.

Helpful Hints: This is wonderful served with spiced apple rings, and a vegetable combination of broccoli, cauliflower and carrots. You should plan on your guests eating at least two pork chops, especially if they are hungry teenagers. This is one of the dishes I like to serve company, because while it is cooking I have plenty of time to visit.

So here's a toast to you, the students of Koblenz, from your "families" in Chillicothe - Thank you for all the wonderful memories!