

# Maw Maw's Mustard Pork Chops and Dumplings in Cider

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		boneless pork rib chops - trimmed
3	tablespoons	grainy mustard
		salt and pepper
2	tablespoons	peanut oil
1	medium	onion - finely sliced
2	cups	apple cider
1 1/2	cups	self-rising flour
2	tablespoons	vegetable shortening - chilled
3/4	cup	milk

Coat one side of each pork chop with mustard and season both sides with salt and pepper. In a large, heavy skillet, heat the oil over moderate heat, add chops uncoated side down, and brown for 5 minutes. Add onion and stir for about 2 minutes. Add 1/2 cup of the cider, bring to a simmer, cover, and cook over low heat till the chops are almost tender, 45-50 minutes. Add remaining cider and return to a simmer.

In a bowl, combine flour and shortening and cut with a pastry cutter till mealy. Add milk and stir till well blended and sticky. Drop dough by tablespoons onto the chops (not the liquid) and cook, uncovered, for 10 minutes. Cover the skillet, cook for 10 minutes longer, and transfer chops and dumplings to a platter. Increase heat, cook down liquid until thickened, and spoon over chops and dumplings.