

Drunken Pork Chops with Mushrooms

Protein

Use 2 Pork Loin Chops. Not more than 1 inch thick. You can trim some of the fat off if there is a lot but leave some fat on for flavour and moistness.

Place chops on a hot BBQ plate and brown both sides. Also place fat down on the plate to create colour along the fat line. Remove chops from heat.

Briefly Sauté a punnet or handful size mix of mushrooms in butter. Can be your choice of mushrooms but a medley works well. Then set aside.

Sauce

In a hot saucepan with a metal handle heat a small amount of olive oil and cook a half small chopped onion and 1 chopped garlic clove until clear in colour. Add the following:

$\frac{3}{4}$ cup of sour cream

$\frac{1}{2}$ cup water

1tsp salt.

$\frac{1}{4}$ tsp black pepper

2 tbsp plain flour

$\frac{1}{2}$ tsp thyme

1 tbsp Whiskey

Stir together and sauté for 3 to 4 minutes. Then add pork chops and mushroom mix to the mixture. Then place in smoker at 300 degrees F and use apple wood smoke for ten minutes. Then cover mixture with foil and leave in smoker for another 50 minutes at 300 degrees.

Serving.

Serve in a deep plate with the chops in plenty of the sauce. For best results top with some ground mushroom dust and black pepper Add two sprigs of thyme for colour.

Add steamed green beans on side is desired.