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# Pork Chops Pizziola

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St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

**6 loin pork chops**  
**1 teaspoon salt**  
**1/2 teaspoon pepper**  
**1 clove garlic, minced**  
**2 tablespoons oil**  
**1/4 cup white wine**  
**1 can mushrooms and liquid**

In a bowl, mix the salt, pepper and garlic. Rub the mixture all over the chops.

Heat the oil in a skillet. Brown the chops on both sides.

Add the wine, mushrooms and liquid.

Cover and cook over low heat for 25 minutes.

## Pork

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*Per Serving (excluding unknown items): 288 Calories; 27g Fat (96.1% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2136mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 5 1/2 Fat.*