



A very quite and simple dinner last night. The Pork Chops were on special at £2 or 2 and were a good size. So with a few Salt & Pepper Potato wedges and the left over Coleslaw we soon had a satisfying plate in front of us.

I'm guessing Wholegrain Mustard Chops don't really need a recipe?

I simply added a little oil to a frying pan, coated both sides of the chops with Wholegrain Mustard and fried on a low heat flipping them over from time to time. Cooked on a low heat like this the chops retain their moisture and absorb the Mustard flavour well.

If anybody would like to "Buy us a Coffee" please feel free proceeds beyond our bandwidth cose are donated to local charities.