



Pressure Cooked Pork Chops

Ingredients

- 8 pork chops
- 1 cup water
- 1 small onion
- 4 -6 medium diced potatoes
- 3 tablespoons steak sauce or 3 tablespoons Worcestershire sauce
- $\frac{1}{4}$ cup butter
- salt and pepper
- carrot

Directions

1. brown pork chops in pressure cooker on both sides (use tongs easier) in $\frac{1}{2}$ of the butter then salt and pepper well. (NOTE - Do NOT cover pan yet).
2. have your potatoes and carrots already peeled and chunked into healthy meaty portions.
3. have your onion diced into small pieces.
4. Take out pork chops with tongs and set aside for a moment while you add the onions and rest of butter to pork fat. then add potatoes and carrots (if using) then pork chops add the cup of water and the steak sauce. Put lid on and lock bring to high pressure for 15 mins.
5. Let the pressure cooker cool, open and serve.