PORK CHOPS AVIGNON

(Serves 4)

**Ingredients**

4-8 pork chops

Salt and pepper

A little oil or butter for frying

1 C grated Swiss cheese (e.g. Emmentaler)

2 tsp. French mustard

2-3 T sour cream

Pinch of sage

**Instructions**

Season and fry the pork chops on both sides until nearly cooked.

Mix the remaining ingredients in a bowl to make a smooth paste.

Place the chops in an ovenproof dish and spread them liberally with the cheese mix.

Broil until golden and bubbling.