

# Angels Cook Book



## Creamy Herbed Pork Chops

4 thick-cut pork chops                      2 cups milk  
1 teaspoon Montreal steak seasoning, or to taste  
½ cup butter, divided  
2 ½ tablespoons all-purpose flour, or as needed  
1 tablespoon dried basil  
1 teaspoon instant beef bouillon granules  
1 teaspoon freshly ground black pepper

### Instructions:

Season pork chops on all sides with Montreal steak seasoning. Melt 2 tablespoons butter in a large skillet over medium heat. Cook chops in melted butter until browned and slightly pink in the center, about 7 to 10 minutes per side. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C).

Add remaining butter to the pan as needed so that about 3 tablespoons pan drippings remain in the pan when the chops are finished cooking. Transfer pork chops to a plate and return the skillet to medium-high heat.

Mix flour, basil, and beef bouillon together in a bowl. Stir black pepper into skillet with the pan drippings and cook for 1 minute. Add flour mixture and cook, stirring constantly, until browned, about 2 minutes.

Pour milk into flour mixture; cook and stir constantly until mixture is thick and bubbly, 4 to 6 minutes. Pour sauce over pork chops and serve.

### Nutritional Information

Serving Size: 4 servings • Calories: 601  
[www.allrecipes.com/recipe/235432](http://www.allrecipes.com/recipe/235432)



## Chocolate Truffle Cookies

4 (1 ounce) squares unsweetened chocolate, chopped  
1 cup semisweet chocolate chips  
6 tablespoons butter  
3 eggs  
1 cup white sugar  
1 ½ teaspoons vanilla extract  
½ cup all-purpose flour  
2 tablespoons unsweetened cocoa powder  
¼ teaspoon baking powder  
¼ teaspoon salt  
1 cup semisweet chocolate chips

### Instructions:

In the microwave or in a metal bowl over a pan of simmering water, melt unsweetened chocolate, 1 cup of the chocolate chips, and the butter stirring occasionally until smooth. Remove from heat and set aside to cool.

In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed.

Combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture. Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour or overnight. Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart.

Bake for 9 to 11 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

### Nutritional Information

Serving Size: 36 servings • Calories: 112  
[www.allrecipes.com/recipe/25808](http://www.allrecipes.com/recipe/25808)