

Pork Chop-Onion-Rice Bake

By Guy & Ardene Murphy

- 6 Pork Chops
- 1 Cup uncooked rice (not Minute Rice)
- 2 Tbsp lard (or oil)
- 1 Envelope Dry Onion Soup Mix
- 1 can sliced mushrooms
- Hot water

Brown chops in lard (or oil). Spread rice in 9 x 13 Pan. Reserve 1 tbsp. of soup mix and sprinkle the rest over the rice. Drain mushrooms, saving the liquid. Spread mushrooms over the rice. Add hot water to the mushroom liquid to equal 3 Cups and pour over rice. Place pork chops on top of the rice mixture. Sprinkle with the tbsp. of soup mix. Cover tightly with foil and bake for 45 to 60 minutes in 350 degree oven. Remove foil and add this sauce: ½ cup ketchup, 2/3 cup brown sugar, ¼ cup vinegar, ¾ cup water. Cook another 10 minutes and Enjoy!

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