

Honey Pork Chops

6 loin, rib or shoulder
pork chops
1 Tablespoon prepared
mustard
1/3 Cup honey
1-1/2 teaspoons salt

1/8 tsp pepper
1 can (6oz) frozen orange
juice concentrate,
thawed and undiluted

- Preheat oven to 350F.
- Slowly heat large, heavy skillet. Wipe chops with damp paper towels.
- In hot skillet, brown chops well – about 10 minutes on each side. Remove to 3-quart casserole.
- Combine remaining ingredients; pour over chops.
- Bake, covered, about 1 hour, or until chops are tender. Serve with sauce spooned over.

Makes 6 servings.

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