



Recipe for: Casserole of Pork Chops

From the kitchen of: Julie Weston

Ingredients

- 5 pork steaks or chops
- 1/2 cup tomatoes
- 1 small minced onion
- 1 tbsp minced green pepper
- salt (she called for 2 tsp. of salt, a bit much!)
- 2 3/4 cups hot water (also a little too much)
- 6 tbsp uncooked rice

Directions

Brown pork on both sides (flour first). Place in a casserole dish and add other ingredients. Sprinkle rice over top. Bake at 375 degrees for 70 minutes covered. This is good for electric fry pan. (Does anybody have those anymore?) For two you could cut down on rice and water but use same amount of tomatoes, about 1/2 rice and perhaps 1-1/2 of water and then add more water if needed. If you cut down then also use less salt.

Handwritten note: Always use Uncle Ben's long grain rice. It holds shape and does not become soft and mushy.

Story

Here is a recipe that my mother sent to me in 1961 when I first married. I was 17 and am now 76.

