
Easy Chili Sauce Pork Chops

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

6 thick pork chops
1 teaspoon salt
1/4 teaspoon pepper
6 slices onion
1 bottle (12 ounce) chili sauce
1 cup water

Season the pork chops with salt and pepper.

Place the chops in a 1-1/2 to 2 quart shallow baking dish.

Place an onion slice on each pork chop and cover with chili sauce mixed with water.

Bake, covered, at 350 degrees for 1-1/2 hours or until tender.

(The chops may also be cooked in an electric skillet.)

Pork

Per Serving (excluding unknown items): 43 Calories; trace Fat (3.5% calories from fat); 1g Protein; 10g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 360mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.