

# Hot and Hearty Pork chop Casserole

Jackie M Krupa - Woodridge, IL

Treasure Classics - National LP Gas Association - 1985

## Servings: 4

*1/4 pound butter or shortening  
4 pork chops, sliced one-inch thick  
salt  
pepper  
1 pound (3 cups) raw potatoes, sliced very thin  
1/2 pound (1 cup) onions, sliced thin  
2 tablespoons flour  
1 1/2 cups crushed tomatoes and juice  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 teaspoon (or more) basil*

## Preparation Time: 30 minutes

### Bake Time: 1 hour

In a skillet with hot butter, brown the chops on both sides. Season with salt and pepper. Set aside.

In a 8x10-1/2 inch casserole, place half of the sliced potatoes. Sprinkle with salt and pepper, then place the onions over the potatoes. Season again and cover the onions with the rest of the sliced potatoes. Place the browned chops over the potatoes.

Add flour to the drippings in the pan and mix until smooth. Then slowly add the crushed tomatoes and juice. Season with salt, pepper and basil. Cook until thick, then simmer for several minutes.

Pour the sauce over the meat and vegetables in the casserole. Cover with greased foil.

Bake at 350 degrees for 50 to 60 minutes. (Cook less time for thinner chops.) Test the meat and potatoes after 50 minutes. DO NOT OVERCOOK.

Serve from the casserole dish. Best when served with a green vegetable.

---

Per Serving (excluding unknown items): 253 Calories; 15g Fat (54.0% calories from fat); 24g Protein; 5g Carbohydrate; 1g Dietary Fiber; 74mg Cholesterol; 326mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 1 Fat.