

Pork Chop Casserole II

*Mrs S G Flowers Jr
St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 can cream of mushroom
soup
4 potatoes, sliced
1 onion, sliced
1 fresh tomato, cut up
pinch marjoram
1 can water
4 to 6 pork chops, salted
and peppered
parsley flakes
paprika*

Preheat the oven to 350 degrees.

In a greased casserole dish, place the sliced potatoes, onion and tomato in two alternate layers. Add the parsley flakes, marjoram, salt and pepper.

Dilute the mushroom soup with one can of water and pour over the casserole.

Place the seasoned unbrowned pork chops on the top. Sprinkle paprika over all.

Bake uncovered for two to two and one-half hours.

Per Serving (excluding unknown items): 1509 Calories; 69g Fat (41.4% calories from fat); 107g Protein; 112g Carbohydrate; 12g Dietary Fiber; 297mg Cholesterol; 1317mg Sodium. Exchanges: 6 1/2 Grain(Starch); 13 1/2 Lean Meat; 3 Vegetable; 5 1/2 Fat.