

# Pork Chop Casserole IV

Carol Bulling - Arvada, CO  
Treasure Classics - National LP Gas Association - 1985

## Servings: 4

*4 pork chops*  
*1 1/2 teaspoons salt*  
*1/8 teaspoon pepper*  
*1/4 cup chopped onion*  
*1 can (10-3/4 ounce) cream of celery soup*  
*1/2 cup milk*  
*3 medium potatoes, sliced thin*  
*1 pound shredded cabbage*  
*1/4 cup flour*

## Preparation Time: 30 minutes

### Bake Time: 1 hour 15 minutes

Trim the chops. Salt and pepper the chops. In a skillet, brown the chops. Remove the chops and set aside. Drain the skillet, leaving two tablespoons of fat in the pan.

Add the onion, soup and milk. Stir and blend well.

In a three-quart casserole, alternate a layer of potatoes and cabbage. Sprinkle each layer with flour. Add about half of the soup mixture over each layer. Top with the pork chops.

Bake in a 350 degree oven for about one hour and 15 minutes.

Best when served with salad or a fruit.

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Per Serving (excluding unknown items): 406 Calories; 18g Fat (39.0% calories from fat); 29g Protein; 33g Carbohydrate; 5g Dietary Fiber; 82mg Cholesterol; 1137mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 1/2 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.