# **Pork Chops Indonesian**

Mrs. Dean M. Mosely River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

### Servings: 6

6 one-inch loin pork chops salt (to taste) pepper (to taste) 3 tablespoons shortening or oil 1 can (16 ounces) sliced peaches 2 tablespoons brown sugar 1 tablespoon onion, grated 2 tablespoons soy sauce 1 teaspoon ginger 1/8 teaspoon dry mustard 1/8 teaspoon garlic powder 1 large bell pepper cooked rice Season the chops with salt and pepper.

In a large skillet, melt the shortening. Brown the chops on both sides. Remove from the heat. Drain all but two tablespoons of fat from the skillet.

Drain the peaches. Reserve the syrup. In a bowl, blend the syrup, sugar, onion, soy sauce, ginger, mustard and garlic powder. Pour over the chops in the skillet. Cover and simmer for 30 minutes.

Cut the bell pepper into slivers. Add with the peach slices to the chops. Simmer 5 minutes longer.

Serve over rice.

Per Serving (excluding unknown items): 34 Calories; trace Fat (2.3% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 345mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Fat; 0 Other Carbohydrates.

# Pork

#### **Bar Canving Nutritianal Analysis**

Calories (kcal):	34	Vitamin B6 (mg):	.1mg
% Calories from Fat:	2.3%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	89.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.1%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg): Niacin (mg):	7mcg 1mg
Saturated Fat (g):	trace		

Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g): Cholesterol (mg):	trace 0mg	Alcohol (kcal): <sup>9</sup> ⁄ Pofileo: <b>Food Exchanges</b> Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0 0%
Carbohydrate (g): Dietary Fiber (g):	8g 1g		
Protein (g): Sodium (mg):	1g 345mg		0 0 1/2
Potassium (mg): Calcium (mg):	120mg 8mg		0
Iron (mg): Zinc (mg): Vitamin C (mg):	trace trace 20mg		0 0
Vitamin A (i.u.): Vitamin A (r.e.):	277IU 28RE		

# **Nutrition Facts**

Servings per Recipe: 6

## Amount Per Serving

Calories 34	Calories from Fat: 1
	% Daily Values*
Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol Omg	0%
Sodium 345mg	14%
Total Carbohydrates 8g	3%
Dietary Fiber 1g	4%
Protein 1g	
Vitamin A	6%
Vitamin C	33%
Calcium	1%
Iron	2%

\* Percent Daily Values are based on a 2000 calorie diet.