

The Marv's Meats Recipe Collection #4

Indiana Style Braised Pork Chops

Pre-heat oven to 350°. Heat 2 TBS olive oil in a heavy skillet. Brown 4 center cut pork chops 5 minutes per side over med-high heat. Pour off any drippings and season with salt and pepper and top each chop with a ¼ inch slice of yellow onion and a thin slice of lemon. Mix ½ cup ketchup, ½ cup water and 2 TBS each of Worcestershire sauce and dark brown sugar. Pour sauce over chops, cover and bake 1 hour – remove cover for the last 15 minutes to help thicken sauce. Spoon sauce over chops when serving. Serves 2.



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