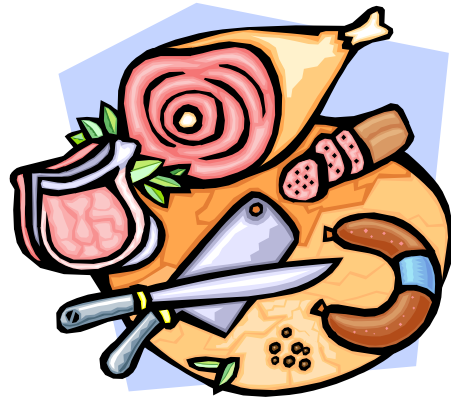


Pork Chops Cacciatore

By Theo Conti

Ingredients

- 6 pork chops (3/4" thick)
- 1/2 tsp salt
- dash of pepper
- green bell pepper
- 1 lb can of tomatoes
- 1 small onion
- dash of oregano, parsley, garlic powder & basil
- 1 table spoon of brown sugar



Directions

- In a skillet brown pork chops on both sides. Season with salt & pepper
- Place Chops in 11 x 7 x 1^{1/2} inch baking pan. Top each chop with a thin piece of onion.
- Mix can of tomatoes with brown sugar, oregano, parsley, garlic powder & basil. Pour over chops.

Cover : Bake @ 350° for 1 hour

Uncover : Top with bell pepper

Serve with rice!