

RECIPES — CAN'T ANYBODY COOK A DECENT PORK CHOP



Lana Toren



1ST PLACE — \$30

Swiss Mushroom Pork

- 1/2 lb. sliced mushrooms
- 2 tbsp. butter
- 4 boneless pork chops
- 1 egg, slightly beaten
- 1 cup crushed butter-flavor crackers
- 4 slices deli ham
- 4 slices Swiss cheese

Saute mushrooms in butter, then remove from pan and set aside.

Flatten pork chops to about 1/2 inch thickness. Season each chop with salt and pepper, then dip each into the beaten egg and then the crushed crackers. Place coated chops in pan mushrooms were cooked in and add enough butter or oil to brown chops. Cook for 3 or 4 minutes on each side. Place cooked chops on baking sheet, top each chop with deli ham, sauteed mushrooms and Swiss cheese. Broil 1 or 2 minutes until cheese is melted and bubbly.

Lana Toren • Columbia Falls

Look for other *Can't Anybody Cook a Decent Pork Chop?* recipes at: www.mtco-ops.com. Send your recipes for "*Scratch Up Some Pancakes or Waffles*," for April to *Rural Montana Recipes*, Box 3469, Great Falls, MT 59403, or e-mail rural@mtco-ops.com by Mar 1. For May send your *Magnificent Magical Meatloaf* recipes.

2ND PLACE — \$20

Pork Chop and Potato Bake



- 1 (10 oz.) can cream of celery soup
- 24 oz. pkg. thawed shredded hash browns
- 1/2 C milk
- 1/2 C sour cream
- 1/4 tsp. pepper
- 2.8 oz. can French fried onions, divided
- 6 pork chops, coated and browned
- seasoned salt to taste
- 1 C shredded cheddar cheese

Combine soup, hashbrowns, milk, sour cream, pepper and half the fried onions. Spread in buttered 9x13 inch pan. Arrange chops on top; sprinkle with seasoned salt and cover with foil. Bake at 350 degrees for 40 minutes. Top with cheese and remaining onions. Bake uncovered 5 more minutes.

Jan Mohler • Bigfork

3RD PLACE — \$10

Lemon-Aided Pork Chops



- 6 pork chops, one-inch thick
- 1/3 C flour
- 1 tsp. Season-All
- 1/4 tsp. black pepper
- 1/2 tsp. nutmeg, use whole nutmeg and a grater
- 2 eggs, beaten
- 1 C dry bread crumbs
- 1/2 C + 2 tbsp. margarine or butter, divided
- 1 tbsp. parsley flakes
- 2 tbsp. lemon juice

Dredge chops in mixed flour, Season-All, pepper and nutmeg. Dip in eggs, then in bread crumbs. Let dry for 30 minutes. Melt 1/2 cup butter in a skillet and brown the chops on both sides until cooked through, about 15 minutes. Remove meat, add the parsley flakes, lemon juice and 2 tbsp. butter, blending with the pan drippings. Pour sauce over the chops and serve.

Clare Hafferman • Kalispell

Cherry Stuffed Pork Chops

- 1 (5.6 oz.) pkg. couscous with toasted rice nuts
- 6 boneless loin chops, 1 inch thick
- 1/2 cup dried cherries
- 1 tbsp. brown sugar
- 1 tbsp. butter, melted
- 1/2 tsp. minced fresh gingerroot
- 1/2 tsp. garlic powder
- 1/2 tsp. pepper

Prepare couscous according to package. Cut a deep slit in each chop, forming a pocket. Stir the cherries, brown sugar, butter and ginger into couscous. Stuff 1/3 cup into each chop; secure with toothpicks. Sprinkle with garlic powder and pepper. Grill chops, covered, over medium heat for 10-12 minutes a side or until a meat thermometer reads 160°. Discard toothpicks.

Benny J. Wurz • Conrad