

PORK CHOP 'N POTATO BAKE

Lillie Belle O'Neal

6 pork chops	1/4 tsp. pepper
Vegetable oil	1 (24-oz.) pkg. frozen hash browns, thawed
Seasoned salt	1 c. shredded cheddar cheese
1 can cream of celery soup	1 can French fried onions
1/2 c. milk	
1/2 c. sour cream	

Brown chops in lightly greased skillet. Sprinkle with seasoned salt and set aside. Combine soup, milk, sour cream and pepper. Stir in potatoes, 1/2 of the cheese and 1/2 of the onions. Pour mixture in 9 x 13-inch baking dish. Arrange pork chops over potatoes. Cover and bake at 350° for 40 minutes. Top with remaining cheese and onions. Bake 5 minutes longer.

PORK CHOPS WITH TOMATOES

Bobbie Herrington

6 pork chops	1 lg. onion
1/4 c. oil	1 lg. bell pepper
4 lg. ripe tomatoes or 1 can	

Salt and pepper pork chops. Brown on both sides in oil. Peel and quarter tomatoes and place on top of pork chops. Slice onions and bell pepper crosswise and layer on tomatoes. Do not add water. Cook covered on low heat until pork chops are tender. Serve over rice.

POT ROAST

April Ellerbe

1 Beef Roast	1 pkg. Lipton onion soup mix
1 can cream of mushroom or celery soup	

In crock pot, put roast in and pour Lipton onion soup mix over top. Add cream soup over this and add a little water. Let this cook for several hours. Serve with creamed potatoes.