

Oven Braised Pork Chops

3 lbs. **pork chops**

3 cloves **garlic** (chopped finely)

Salt and **pepper** to taste

2 tsp. **seasoning salt**

1 cup **brown sugar**

2 tbsp. **mustard**

2 cups **cider**



1. Season pork chops with garlic, salt, pepper, and seasoning salt.
2. Mix brown sugar and mustard. Spread the mixture on both sides of chops.
3. Place in a baking dish and pour cider over pork chops
4. Bake at 350 degrees until pork chops are tender.
5. For display, garnish pork chops with red and green peppers.

This dish can be served with mashed potatoes and steamed vegetables.

Serves about 8 people