

Pork Chop Surprise

Carolyn Kavanaugh

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

6 thick cut pork chops
1/2 cup raisins
1 3/4 cups water
1/3 cc brown sugar
1 1/4 tablespoons
cornstarch
1/4 teaspoon cinnamon
1/4 teaspoon dry mustard
1/4 teaspoon ground cloves
1/4 teaspoon salt
2 tablespoons butter
1 tablespoon vinegar
1/4 cup orange juice

Preheat the oven to 350 degrees.

In a skillet, brown the pork chops. Place the chops in a baking dish.

Cook the raisins in boiling water for 5 minutes.

In a bowl, mix the brown sugar, cornstarch, cinnamon, dry mustard, cloves and salt. Add the raisins. Place the mixture in a saucepan. Cook for 10 minutes on medium-low heat.

Stir in the butter and vinegar. Add the orange juice. Pour the sauce over the chops.

Bake for 40 minutes.

Per Serving (excluding unknown items): 2064 Calories; 112g Fat (48.9% calories from fat); 142g Protein; 121g Carbohydrate; 4g Dietary Fiber; 504mg Cholesterol; 1161mg Sodium. Exchanges: 1/2 Grain(Starch); 20 1/2 Lean Meat; 4 1/2 Fruit; 10 Fat; 3 Other Carbohydrates.