

# Pork Chops Maria

*Mrs Raymond Maret*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## Servings: 4

*4 pork chops, cut one-inch thick  
1 medium onion, chopped  
1/2 green pepper, chopped  
1 can consomme', undiluted  
pinch thyme  
pinch marjoram  
pinch salt  
1 cup uncooked long grain white rice  
2 pimientos, chopped  
1/2 cup sauterne (or other white table wine)  
pepper*

Preheat the oven to 375 degrees.

Trim the excess fat from the pork chops. In a large heavy skillet, heat the fat from the pork chops. Slowly brown the chops in the fat on both sides.

In a bowl, mix the rice, onion, green pepper and pimientos. Spread the mixture into the bottom of a two-quart casserole dish. Place the chops on top.

In a saucepan, mix the consomme' and wine. Add water to make two cups of liquid. Add the seasonings. Heat to a boiling point. Pour over the chops and rice. Cover.

Bake for 30 minutes.

Remove the chops. Stir the rice mixture gently with a fork. Replace the chops. Recover.

Continue baking about 30 minutes, turning the chops occasionally, or until the chops are tender and the rice has absorbed all of the liquid.

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Per Serving (excluding unknown items): 248 Calories; 15g Fat (54.9% calories from fat); 24g Protein; 4g Carbohydrate; 1g Dietary Fiber; 74mg Cholesterol; 61mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Vegetable; 1 Fat.