


from the Recipe File of

Ruth Anne Schoen



Baked Pork Chops

4 loin chops, $\frac{3}{4}$ " thick $\frac{1}{2}$ c. milk

1 tsp. salt

$\frac{3}{4}$ c. sifted,

$\frac{1}{8}$ tsp. pepper

dried bread crumbs

cracker^{or} crumbs

Heat oven (325°) Trim excess fat from
chops. Grease 9" pie plate or shallow
baking dish. Pour milk with salt added



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$\frac{1}{8}$ tsp. pepper

dried bread crumbs

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Heat oven (325°) Trim excess fat from
chops. Grease 9" pie plate or shallow
baking dish. Pour milk with salt added

into it. Dip each chop in milk,
then roll in crumbs. Fit chops snugly
together in milk in pie plate. Sprinkle
with pepper. Scatter remaining
crumbs over chops. Cover. Bake
at 325° for $1\frac{1}{2}$ to 2 hrs. or
until tender.

Georgia. Pestal
with cracker crumbs, cut salt in $\frac{1}{2}$.