



SKILLET PORK CHOP DINNER

- 1 Package Frozen Peas
- 4 Pork Chops
- Salt and Pepper
- 1 Tablespoon Fat
- 2 Clove Garlic, Split
- 2 Tablespoons Sugar
- 2 Tablespoons Cornstarch
- 1/2 Teaspoon Rosemary
- 1/2 Teaspoon Salt
- 1 1/4 Cups Hot Water
- 3 Tablespoons Lemon Juice
- 1/4 Cup Orange Juice
- 4 Orange Slices, 1/4 inch thick
- 1 Pound Small Whole Potatoes, Cooked and Drained

DIRECTIONS

1. Remove peas from the freezer to that while preparing the rest of the dish.
2. Sprinkle pork chops with salt and pepper to taste.
3. Brown chops in hot fat on both sides with garlic.
4. Set chops aside; discard garlic.
5. To drippings in the skillet, add sugar, cornstarch, rosemary and 1/2 teaspoon salt.
6. Gradually stir in water, cook stirring until thick and glossy.
7. Stir in lemon juice and orange juice.
8. Set 1 orange slice on each chop and arrange in sauce.
9. Cover and cook over low heat for 30 minutes.
10. Add peas and potatoes, cook, covered, basting occasionally with sauce for 20 minutes.
11. Uncover and cook 10 minutes longer.