

RECIPE

Scrumptious Pork Chops



Ready to bake in 20 minutes

Bake time 5 hours

Serves 2 people

Recipe from
Borntrager Dairy

Ingredients:

- 2 Borntrager Dairy pork chops, (thawed works best, but I have used frozen when in a hurry & they worked fine.)
- 2 Tbsp. lemon juice, divided
- 1 Tbsp apple cider vinegar
- salt & pepper to taste
- 4 Tbsp Borntrager Dairy pork lard or butter for frying, divided
- 2 Tbsp. arrowroot powder or cornstarch
- 2 cups of water

Preparation:

1. In a medium-sized skillet, melt lard or butter on medium heat.
2. Arrange chops on the hot skillet to brown.
3. Mix 1 Tbsp. lemon juice & apple cider vinegar, & pour evenly over the chops.
4. Sprinkle with salt & pepper.
5. Fry on one side 2 minutes, flip chops over & fry the other side for 3-4 minutes or till nicely browned.
6. Arrange in a roaster pan.
7. Mix arrowroot powder, 1 tbsp of lemon juice and water together.
8. Pour over chops. Place remaining butter in slabs on top of the meat.
9. Bake at 250 degrees for 5 hours.
10. Arrange on a meat platter, drizzle with raw honey.
11. Serve and Enjoy!