

Pork Chops 'N Stuffing

4 pork chops (about 1 pound)	¼ teaspoon poultry seasoning
3 cups soft bread cubes	1 can (10½ ounces) condensed cream of mushroom soup
2 tablespoons chopped onion	1/3 cup water
¼ cup melted butter or margarine	
¼ cup water	

Brown chops on both sides; place in shallow baking dish. Lightly mix together bread cubes, onion, butter, ¼ cup water and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and 1/3 cup water; pour over. Bake in a 350°F oven 1 hour or until tender. 4 servings.

Pork Chop And Potato Scallop

4 pork chops (about 1 pound)	¼ cup water
1 can (10½ ounces) condensed cream of mushroom soup	2 tablespoons chopped parsley
½ cup sour cream	4 cups thinly sliced potatoes
	Salt and pepper

Brown chops. Blend soup, sour cream, water, and parsley. In a 2-quart casserole, alternate layers of potatoes sprinkled with salt and pepper, and sauce. Top with chops. Cover; bake in a 375°F oven 1¼ hours. 4 servings.

Sausage And Peppers

1 to 2 pounds Italian sausage	2 tablespoons oil
1 pound frying peppers	Salt, pepper, oregano
1 can mushrooms, drained	Water

Cut sausage into one-inch pieces. In a large skillet, brown sausage in oil. After sausage is brown, drain excess oil from skillet and add remaining ingredients. Cook for 45 minutes, adding water as needed to make sauce. Makes four to six servings.