



LeiHall Farm Recipes

Curried Pork Chops with Green Tomato

2-3 Green Tomatoes
4 Thick Sliced Pork Chops- Bone In
Curry Powder
1/2 cup Flour
Salt and Pepper
1 Large Vidalia onion
1 Large heavy cook pot with lid

Preheat the oven to 400°. Spray the cook pot with Pam. Slice the green tomatoes and wash the pork chops. In the pot, layer 2 pork chops, salt and pepper, some of the flour, sliced green tomatoes and curry powder to taste. Make 2-3 layers ending with the flour, salt and pepper. Use the curry powder according to taste. I like a lot of curry flavor but, if you are not fond of the taste, use it sparingly. Cover and cook at 400° for 40 minutes for thick chops and 30 minutes for thin. The green tomatoes and flour will make wonderful gravy to add to the pork chops when completed. Serve with rice or potatoes and cole slaw.