

MY BAKED BEANS (PORK CHOPS)

INGREDIENTS:

1 cup Dried Baby Lima Beans
1 tsp. Salt
1 can Stewed Tomatoes
1 Onion
Salt & Pepper
Pork Chops

DIRECTIONS:

1. Wash dried baby lima beans. Start cooking in plenty of water.
2. After 30 minutes, add salt.
3. When beans are almost done (about 1 ½ hours), put into large baking dish.
4. Add stewed tomatoes and stir.
5. Spread out over bottom of dish.
6. Slice onion over top. Add salt & pepper.
7. Place pork chops on top. Salt lightly.
8. Bake at 350 about 1 hour or until meat is done.
9. Chops may be turned after they are browned on one side.
10. If beans get too dry, add boiling water to keep moist.

GAIL'S ADDITIONAL NOTES

This is not really baked beans, as you would expect baked beans to be. Catherine created this recipe herself, through trial and error, and I'm not sure why she called it "Baked Beans".