

Ham Radio Cranberry Chops

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From The Gilligan's Island Cookbook

- 6 4 oz pork chops
- all purpose flour
- 2 tsp olive or avocado oil
- 1 16 oz can cranberry sauce
- 1 tsp grated orange rind
- 1/2 cup crushed pineapple, drained
- 1/4 cup water

1. Dredge the pork chops in flour
2. In a skillet, heat oil. Brown the pork chops
3. In a bowl, mix remaining ingredients and pour the mixture over the chops in the skillet.
4. Cover and simmer 45 minutes to an hour or until tender.

Main Course

Pork