

Pork Is Different . . .

Ever popular pork is such an adaptable meat for everyday use and as a bonus, there are some cuts that are especially suitable for guest dinners. One is the handsome, butterfly loin chop. It is slightly more expensive than the usual loin chop, for it is boneless.

Remember that the cost per serving, not per pound, is the important thing. So a more

expensive boneless cut of meat may be a better buy than a cheaper cut with a large proportion of bone and gristle that has to be discarded.

Because butterfly chops are not as yet well known and are not always on the counter, you may have to ask your meat man for them. Ask him to cut them about 3/4 inch thick for best flavor and texture.

Using either one of these kitchen tested recipes, your butterfly chops will be tender enough to eat with a fork.

BUTTERFLY CHOPS

6 servings
6 butterfly pork chops, 1/2 to 3/4 inch thick
Salt, pepper, curry powder
1 cube chicken bouillon
1 cup hot water
6 slices side bacon
1/2 cup chopped onion
1/2 lb fresh mushrooms or use 10 oz. can mushrooms
3/4 cup grated Cheddar cheese
Sprinkle chops with seasoned salt, freshly ground pepper, and a little curry powder. Brown well on both sides in a frying pan. Pour off any excess fat. Dissolve the bouillon cube in hot water. Pour over chops. Cover. Simmer over low heat until fork-tender — 35 to 40 minutes. Meanwhile, cut bacon into strips about 1/4 inch wide. In a frying pan place bacon, onion and mushrooms. Cook about 10 minutes. Keep warm. When chops are fork-tender, arrange them in a single layer in a shallow baking pan. Place bacon mixture on top of chops, sprinkle with cheese. Brown lightly under broiler. Serve immediately with potato puffs and green beans.

BAKED

BUTTERFLY CHOPS

6 butterfly pork chops, 1/2 to 3/4 inch thick
Salt, pepper and paprika
1 cup dairy sour cream
6 thin slices lemon
6 thin slices onion
1/3 cup honey
1/2 cup cranapple cocktail or apple juice
6 green pepper rings
Hot poppy seed noodles
Season chops and brown well on both sides in a frying pan. Remove to shallow baking pan. Add sour cream to drippings in frying pan. Stir to blend then set aside for use later. Place the chops in a baking pan in a single layer. Top with lemon and onion slices. Combine honey and juice and pour over chops. Bake in a slow oven of 325 degrees for 35 minutes. Top with green pepper rings and bake another 15 minutes or until chops are fork-tender. Spoon sour cream over chops and heat another 5 minutes. Serve over Poppy Seed noodles.

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