

Lima Beans With Chops

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| ½ Pound of Dry Lima Beans | 1 Tablespoonful of Finely Chopped Onion |
| 1 Teaspoonful of Salt | |
| 1 Tablespoonful of Sugar | ¼ Cupful of Tomato Catchup |
| ¼ Teaspoonful of Mustard | 1 Pound of Pork Chops |

COOK lima beans until they are almost tender. Season with salt, sugar, mustard, onion and catchup. Pour into a large flat baking dish. Add liquid, if necessary, to cover the beans. Then place the pork chops, which have been cut through the fat edge to prevent curling, on top of the beans. When the pork chops have browned on one side in the hot oven, turn them over, and reduce the oven to low heat. The slow cooking of an hour to an hour and a half develops a delicious flavor.