

## *Party Pork Chops*

*Patricia Cooper*

- |                         |                              |
|-------------------------|------------------------------|
| 6 center-cut pork chops | 1 cup milk                   |
| 1 bell pepper           | Salt and pepper              |
| 1 onion                 | 1 can cream of mushroom soup |

Fry pork chops until brown. Place in large Pyrex dish. Season with salt and pepper. Slice bell pepper and onion into ¼-inch slices. Place slice of onion and then bell pepper on each pork chop. Mix soup with milk. Pour over chops. Bake at 350° for 1 hour.

## *Sweet Jalapeño Ribs*

*Stephanie Collins*

- |  |  |
|--|--|
| 2 cans pinto beans, drained                | 1 medium onion, chopped                          |
| 3 lbs. country-style pork ribs,<br>trimmed | 1 (10 ½ oz.) jar red jalapeño<br>jelly           |
| ½ tsp. garlic powder                       | 1 (5 oz.) bottle A*1 steak sauce                 |
| ½ tsp. salt                                | 2 jalapeño peppers, seeded<br>and finely chopped |
| ½ tsp. pepper                              |  |

Place beans in a 4-quart slow cooker. Set aside.

Cut ribs apart; sprinkle with garlic powder, salt and pepper. Place ribs on a rack in a broiler pan. Broil 5 ½ inches from heat (with electric oven door partially open) for 18 to 20 minutes or until well browned, turning once. Add ribs to slow cooker and sprinkle with onion.

Combine jelly, steak sauce, and peppers in a saucepan. Cook over low heat until jelly melts. Pour over ribs; stir gently. Cover and cook on high for 5 to 6 hours or on low for 9 to 10 hours. Remove ribs; skim fat from sauce. Cook sauce with beans, uncovered, on high for 30 more minutes or until slightly thickened. Add ribs just before serving.