



Your one-stop **Canuck Shop!**



MAPLE SYRUP PORK CHOPS

6 pork chops
Oil as needed for browning
1/4 cup chopped onion
1 Tbsp vinegar
1 teaspoon chili powder
1/2 teaspoon pepper
1/4 cup **Maple Syrup**
1/4 cup water
1 Tbsp Worcestershire sauce
Salt to taste
Flour as needed to thicken the gravy

PREHEAT oven to 260C. Lightly brown the pork chops in a small amount of oil, then place them in a flat baking dish with sides.

COMBINE other ingredients in a small saucepan and heat until warm; pour over chops. Cover and bake for 45 minutes, basting occasionally.

PLACE pork chops on a warming platter and pour the sauce into a saucepan. Thicken it slightly with flour to make a gravy, salt to taste, and serve it over the chops.

Serves 4 to 6, depending on the size of the pork chops.

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