



Pork Chops & Stuffing

Opal Louise Alexander Kirker

- 4 Pork Chops
- 2 Tbsp. Chopped Onion
- ½ C. Water
- 1 – 10½ oz. Can Cream of Mushroom Soup
- 3 C. Bread Crumbs
- ¼ C. Melted Oleo or Butter
- ¼ Poultry Seasoning
- ⅓ C. Water

Brown chops on both sides. Mix bread crumbs, melted butter, water and poultry seasoning. Place a mound of stuffing on the chops and pour mushroom soup with ⅓ cup of water over chops.

Bake at 350° for 1 hours.