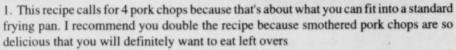
FOOD

Smothered Pork Chops

Ingredients

- *1 4 pork chops, 3/4 to 1 inch thick
- *1 Vidalia or sweet onion, thinly sliced
- *2 teaspoons seasoned salt
- *2 teaspoons garlic powder
- *1/2 teaspoon black pepper
- *1/2 teaspoon paprika
- *1/2 cup self rising flour
- *1/2 cup vegetable oil
- *2 cups water

Directions



2. Start off by giving your pork chops a good rinsing in cold water. Next pat your pork chops dry with paper towels and set aside.

3. In a small bowl form your seasoning mixture by combining and mixing together seasoned salt, garlic powder, black pepper and paprika.

4. Rub about 3/4 teaspoon of seasoning on each pork chop. Next thoroughly coat each piece of meat with flour and set aside. Save all leftover seasoning for later use in onion gravy.

5. Heat vegetable oil in heavy skillet over medium-high heat. When the skillet is hot enough add pork chops and brown on each side for about three minutes. Once your meat is browned remove it from the skillet and allow to cool on a plate covered with paper towels.

6. Now it's time to form the onion gravy. Without removing any dripping add sliced onions to the skillet and cook until browned. Add remaining flour to the skillet and a very small amount of water if necessary. Stir the onions and flour together until golden brown, paying careful attention not to burn the gravy.

7. Add two cups water to the onion gravy and stir. Bring to a boil over medium high heat. Return pork chops to skillet, reduce heat to simmer, cover and cook for about 1 hour. The meat is done when it's tender. Add additional season to taste if necessary.

Avocado Pocket Sandwiches

Ingredients

- *1 avocado, halved and peeled
- *1/2 cup chopped cucumber
- *1/2 cup chopped carrot
- *1/2 cup chopped cauliflower
- *1/2 cup sliced mushrooms
- *1/2 cup cubed Monterey Jack cheese
- *1/4 cup bottled Italian dressing
- *4 pita breads
- *1 teaspoon lemon juice
- *1/2 cup chopped tomato

1. Dice half the avocado. Reserve other half. Gently toss diced avocado, cucumber, carrot, cauliflower, mushrooms, and cheese with Italian dressing. Slit pita breads edges apart to form a pocket. Fill each with 1/4 of the mixture.

inside each sandwich.

and separate halfway around by pulling

2. Mash remaining avocado with fork and stir in lemon juice and tomato. Spoon

Caramel Apples

Ingredients

- *6 Granny Smith apples *6 wooden sticks
- *1 (14 ounce) package individually wrapped caramels, unwrapped
- *2 tablespoons water
- *1/2 teaspoon vanilla extract

Directions

- 1. Insert wooden sticks
- 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.
- 2. Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth.
- 3. Stir in vanilla extract. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. 4. Scrape excess caramel from the apple bottoms using the side of the saucepan. Place
- on the aluminum foil and chill until ready to serve.
- 5. For fun add this to the bottom of the recipe for other varieties

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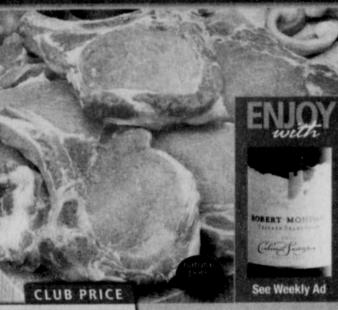
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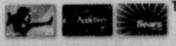












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