



ORANGE PORK CHOPS

- 4 Center Cut Pork Chops
- Salt and Pepper
- Paprika
- 4 Tablespoons Water
- 5 Tablespoons Granulated Sugar
- 1 1/2 Teaspoons Cornstarch
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Cinnamon
- 10 Whole Cloves
- 2 Teaspoons Grated Orange Rind
- 1/2 Cup Orange Juice
- 4 Orange Slices, Halved

DIRECTIONS

1. Sprinkle both sides of the chops with salt, pepper and paprika.
2. Arrange in melted fat in a skillet, cook until golden on both sides.
3. Turn heat to low and add water.
4. Cover and cook 45 minutes.
5. In a separate saucepan combine cornstarch, sugar, 1/4 teaspoon salt, cinnamon, cloves, orange rind and juice.
6. Stir until thickened and clear.
7. Add orange slices, cover pan and remove from heat.
8. Serve chops with a generous amount of glaze over top.