

Orange-Topped Pork Chops

6 pork chops (1/2 inch thick)

1 tablespoon vegetable oil

1 can (11 ounces) mandarin oranges, drained

1/2 teaspoon ground cloves

Pepper to taste

In a skillet, brown pork chops on both sides in oil. Top with oranges; sprinkle with cloves and pepper. Cover and simmer for 25 to 35 minutes or until meat juices run clear.

Yield: 6 servings.

<http://www.lincolntent.com/GlutenFreeCaseinFree-PorkRecipes.html>