ECIPE PORK CHOPS	
DURCE MEMA	
GREDIENTS/INSTRUCTIONS	
Place clove in each pork	chop, flour and brown in
shortening. Sprinkle wi	th seasoned salt and
place in baking dish. I	n small pan, put 2 T sugar,
l cup water, 1 cup sour (cream, 2 bay leaves, 4T vine
Bring to a boil, and pour	r over chops. Bake at 350°
for 1 hour.	
	,1
1	
,	
,	
] can do ahead	serve immediately