



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Northwoods Pork Chops

4 center cut pork chops	¼ cup flour	¼ cup celery
1 pack instant wild rice	6 tbsp of butter	2 cups milk
¼ cup chopped green pepper	½ tsp salt	1/8 tsp pepper
¼ cup chopped onion	½ cup shredded American cheese	

Prepare rice to package directions. Sauté celery, onions, and green peppers in 4 tbsp of butter in a skillet. Combine with wild rice and put into a shallow 1½ Quart baking pan. Brown pork chops on both sides and place on top of the rice mixture. Melt remaining 2 tbsps of butter and blend in the flour. Gradually add milk. Stir until smooth and thick. Add salt and pepper. Pour over pork chops. Bake covered at 350 °F for 1 hour. Sprinkle with cheese and serve.

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