

A Recipe from Bechard Family Farm
www.bechardfarm.com

Rice & Honey Pork Chops

4 to 6 pork chops
¾ cup uncooked white or brown rice
½ cup raisins
1 teaspoon salt
1 ½ cups orange juice
½ cup water
2 tablespoons honey

Grease bottom of large skillet with small piece of pork fat. Brown pork chops and remove. Add remaining ingredients and arrange chops over top. Simmer covered over low heat, 30 to 40 minutes or until tender. If rice mixture becomes dry, add additional liquid; if too moist, remove cover during last 5 minutes of cooking.