

## **PORK CHOPS & RUM (for 4-8)**

**SOURCE:** It's a Secret Cookbook (each recipe has a secret/special ingredient)

### **INGREDIENTS:**

4 TBS butter

8 pork chops, about 1/2" thick

1/2 C large yellow or white onion, minced

1/2 C large green bell pepper, minced

1/4 C chopped tomato

1 small can PINEAPPLE CHUNKS, drained well (this recipe's secret)

Few dashes salt & pepper

3 jiggers LIGHT RUM (another of this recipe's secrets)

### **DIRECTIONS:**

In a large skillet with a cover, over medium heat, melt butter + brown chops well on both sides, then remove & keep warm in 250° F oven. Add onion, tomato, green pepper & PINEAPPLE to skillet - cook, covered, about 10 minutes, stirring occasionally. Return chops to skillet - season with salt & pepper - cook, covered, till chops are very tender (about 35 minutes). Warm RUM & pour over chops and ignite. When flame dies down, remove chops & vegetable mixture - serve. Nice with hot, fluffy rice.