

Tim Farmer's Country Kitchen

MEXICALI PORK CHOP

2 pork chops
Butter
Salt and pepper
14 ounces black beans
14 ounces tomatoes
14 ounces corn
2/3 onion, chopped
8-10 pickled jalapenos, chopped
3 tablespoons fresh cilantro
½ cup brown rice
½ cup chicken broth
½ cup white wine
1 tablespoon cumin
Dash of Tony Chachere's



Add butter to deep pan or Dutch oven and season pork chops with salt and pepper. Brown in pan on both sides. Remove pork chops and set aside. Mix together remaining ingredients in pan and stir well. Place pork chops on top, cover and place in oven (or outside with charcoal briquettes) 350 degrees for 1 hour.

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