

Tim Farmer's Country Kitchen

MEXI-CALI PORK CHOP

*1/2 onion, chopped
1/2 pepper, chopped
3 pork chops
Salt and Pepper to taste
2 cups black beans
2 cups corn
1 quart tomatoes
Dry Rub*



Grease pan with lard. Add onions and peppers and cook until tender. Add pork chops and cook until brown. Season with salt and pepper and add beans, corn and tomatoes. Add your favorite dry rub and stir to combine. Cook until all is combined and pork is cooked through.

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