Hungarian Stew

Ingredients

- 6 pork chops
- 6 Tbsp uncooked rice
- 1 1/2 cups tomatoes
- 1/4 tsp pepper
- 2 onions
- 2 cups water
- Salt, to taste

Instructions

1. Sear the pork chops in hot frying pan.
2. Place in a buttered casserole and put 1 Tbsp uncooked rice on each chop.
3. Slice onions on top.
4. Sprinkle with salt and pepper.
5. Pour tomatoes and hot water over chops.
6. Bake at 300F for 3 hours.

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6 tb sp uncooked rice
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1 tsp. pepper
2 Onions
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