

## Recipe of the Week

### Glazed Pork Chops

- 1 cup apricot OR peach preserves
- 1 (8 ounce) bottle Russian salad dressing
- 1 (1 1/4 ounce) package onion soup mix
- 1 1/2 pounds pork chops
- Flour
- Salt and Pepper

Preheat oven to 300°. In medium saucepan, combine preserves, dressing and soup mix. Cook and stir until well blended; simmer uncovered 15 minutes. Sprinkle chops lightly with salt and pepper; coat with flour. Fry in small amount of oil until tender. Drain. Arrange in shallow baking dish; spoon sauce evenly over chops. Bake 20 minutes or until hot. Refrigerate leftovers. Makes 4 to 6 servings.