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BAKER'S CASSEROLE OF PORK CHOPS, POTATOES, LEMON AND FETA

- 5 or 6 pork loin chops, about 1/2 inch thick
- Salt, pepper
- Lemon pepper
- 1 tbsp. vegetable oil
- 1-cup water
- Grated zest of 1 lemon
- 1/2 of a jumbo yellow onion, sliced thin into half rings
- 8 to 10 large, thin-skinned potatoes (or peeled russet potatoes), cut into very thin slices
- 1 tsp. dried crumbled thyme
- 2 tbsp. butter, in tiny pieces
- 3/4 cup crumbled feta cheese

Season chops on both sides with salt, pepper and lemon pepper. Heat a large skillet over medium-high heat. Coat the skillet with the oil. Sear the chops on both sides just until brown in spots. Place chops in a single layer in the bottom of a deep roasting pan that measures at least 11 by 14 inches.

Turn heat to high under skillet and add the water. Boil, stirring up browned bits on the bottom of the pan. Cook and stir about 1 minute. Pour over shops.

Scatter about a third of the onions, thyme and grated lemon zest over the chops. Cover evenly with a layer of sliced potatoes. Sprinkle with one-third of the thyme, cheese, lemon and butter. Season with salt and pepper. Cover with another layer of potatoes and one-third of the thyme, cheese, lemon and butter. Season with salt and pepper. Cover with a third layer of potatoes and dot with remaining butter. Season with salt and pepper.

Cover baking pan loosely with foil. Bake at 350 degrees for 1 hour. Remove foil and continue baking for 30 minutes, or until potatoes are tender. Makes 5 to 6 servings.

Scoop the batter into a 9-inch-square baking pan coated with nonstick spray, smoothing evenly. Bake at 350 degrees until golden and a toothpick inserted near the center comes out mostly clean with a few moist crumbs attached, about 25 to 35 minutes. Remove and cool completely before cutting.