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ALABAMA

#EATBETTER

PUT A PORK IN IT!

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TIPS

What is hominy? These tasty, puffy, chewy kernels of corn or maize have been soaked to soften and double in size!

Try grilling, broiling, and roasting protein foods like pork chops.



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finished product?
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extension
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SERVES 4



INGREDIENTS

Cooking spray	½ cup grape jelly
4 pork chops	1 can lima beans, 15 ounces, drained
Salt and pepper, to taste	1 can whole kernel corn, 15 ounces, drained
½ cup barbecue sauce	1 can hominy, 15.5 ounces, rinsed and drained

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Lay out 4 large pieces of foil. Spray foil with cooking spray.
3. Season pork chops with salt and pepper.
4. Mix barbecue sauce and jelly in small bowl.
5. Mix beans, corn, and hominy in large bowl.
6. Divide corn mixture among 4 foil sheets. Top each corn mixture with pork chop.
7. Spoon barbecue sauce mixture over each pork chop.
8. Fold foil over pork chop to form sealed packet. Repeat for each pork chop.
9. Place packets on baking sheet.
10. Bake 40 minutes. Open packets carefully and serve.

| Main Dish |