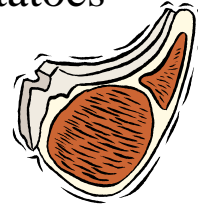


Braised Pork Chops and Sweet Potatoes

4 sweet potatoes
1-2 Tbsp butter
1-2 tsp dried sage
6 pork chops
Salt and pepper to taste
½ cup chicken broth or apple juice



1. Peel and slice sweet potatoes into 1-inch slices. Partially cook in boiling water for 10 minutes. Drain.
2. Melt butter in large skillet over low to medium heat; sprinkle with sage. Brown pork chops on both sides in sage-butter, remove from pan.
3. Pour off excess fat, and add juice or broth to pan. Lay potato slices in pan, then browned meat; add salt and pepper. Cover, reduce heat to low, and cook for 10 to 20 minutes until potatoes and pork chops are cooked through.

Makes 6 servings. Serve with applesauce.