

DJUVECE

Ingredients

- 4 large onions sliced
- 2 Tbsp. lard
- 4 large potatoes sliced
- 2 lbs. tomatoes sliced
- 2 large green peppers seeded
- 1 cup rice
- 3 cups tomato juice
- 4 pork chops
- 1 tsp salt
- ¼ tsp. pepper

Instructions

Brown onions in lard, place ½ in greased casserole. Put potatoes over onions. Place ½ tomatoes over potatoes, and place green peppers on top of tomatoes. Add the remaining onions, and top with rice. Place remaining tomato slices over this and pour tomato juice over all. Slightly saute chops, sprinkle with salt and pepper put on top of vegetables in casserole and cover. Bake at 325° to 350° for 30 minutes, uncover and bake another 15 minutes.