

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.