Squash and Pork Chops
From – United Fresh Fruit and Vegetable Association

1 tsp salt
¼ tsp ground black pepper
¼ tsp ground ginger
6 lean loin pork chops
1 Tbsp shortening
2 lbs winter squash
2 Tbsp butter
2 Tbsp flour
1 chicken bouillon cube
1 cup boiling water
1/8 tsp ground thyme
1/8 tsp ground ginger
¼ tsp salt
1 tsp finely chopped onion

• Combine first 3 ingredients and rub into both sides of pork chops.
• Brown chops on both sides with shortening.
• Wash squash and cut into cross-wise slices 1/8 inch thick. Peel slices and remove seeds.
• Arrange a layer of squash in a 10 x 6 x 2 inch baking dish.
• Top with pork chops and then with remaining squash.
• Melt butter in a sauce pan then blend in flour.
• Add remaining ingredients. Cook until slightly thickened.
• Pour over squash and pork chops.
• Cover and bake in preheated 350F oven until squash is tender about 50 minutes.