

# MAIN DISHES

## ALAGA PORK CHOPS WITH RICE

4 pork chops (at least 1 inch thick)  
1 (10-oz.) bottle Russian Dressing  
1 lg. bell pepper  
1 1/2 c. orange juice  
3 tsp. ALAGA Hot Sauce  
1 pkt. onion soup mix  
1 lg. onion  
4 slices pineapple  
1/2 c. ALAGA Cane Syrup  
2 pkts. boil in bag or 2 cups quick rice  
salt and pepper to taste

Pour the orange juice in a baking dish. Salt and pepper the pork chops generously on both sides. Pour the uncooked rice into baking dish and place the pork chops on top of the rice. Cover the pork chops with onion soup mix, ALAGA Cane Syrup, Russian Dressing and top each with a thick onion slice, a pineapple slice and a bell pepper slice. Shake the ALAGA Hot Sauce on top of contents. Cover and cook for about 1-1 1/2 hours at 375 degrees or until tender. Lift pork chops out and serve over rice. Pour sauce from baking dish over the chops.