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Television  
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PBS station

# Salsa Smothered Pork Chops

**Recipe Number:** 122

**Prep time:** Appr. 1 hour

**Cook time:** 1 hour

**INGREDIENTS:** 16 oz can tomatoes  
2 jalapano peppers  
1 habanero pepper (optional)  
1 serrano  
4 anaheim peppers  
2-4 Pork Chops  
onions  
pinch salt  
garlic salt to taste  
pinch dried red crushed peppers (optional)

**DIRECTIONS:** Make your Salsa first: Roast anaheim peppers, 1 jalapano, and habanero pepper, cool to touch, peel. You can chop all peppers up with tomatoes in food processor, or grandmas way, in a mocajete. Add salts, set aside. If you need more tomatoes to tame down spiciness, add to taste.

Next fry the Pork Chops halfway in a little bit of oil, just so the pink is fading away. Add chopped up onions, then pour the Salsa over the Pork Chops and simmer for about an hour so the flavor cooks through. If it's still too spicy, add more tomatoes, or tomatoe juice.

Serve with tortillas, rice and refried beans. Also fried potatoes with onion & green pepper. Yummy!

Made you hungrey now, didn't I? :)

**STORY:** *My Grandmother was born in Chihuahua Mexico. She had 16 children and was pretty poor. She was under 5' tall and had the smallest hands I ever saw on an adult. But boy could those hands make some good Mexican food! We'd have fresh Salsa and tortillas with every meal. I loved to watch her tiny hands make the tortilla dough then roll each one out with a steal pipe. She could never quite figure out how to use a rolling pin. There were times when she'd come visit us and all my mom had was a rolling pin, so we had to get Grandma a 7UP bottle. It was the closest thing to her pipe.*

*One of our favorite foods though was the Pork Chops simmered in Grandmas Salsa. It was the best! What made it so wonderful was her Salsa. She'd roast those peppers up on her tortilla plate and grind everything up in the mocajete, which is a 3 legged lava stone bowl. I was so fasinated by how she made her Salsa that over the years I now make it, only have added a few more peppers for that extra flavor and kick. It has become very popular. And even to this day the Pork Chops simmered in that wonderful Salsa is everyones favorite. Grandma had it hard and I always wanted to do something she'd be proud of. That too is why I took her Salsa recipe and made it so everyone else could enjoy what she brought here from Chihuahua Mexico. A little bit of home does go a long way!*



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Funding provided by **Walmart**  
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