

Bahama-mama Pork Chops

written by The Recipe Exchange | May 7, 2015

Ingredients

1 (8 ounce) can pineapple chunks, reserve juice
1 tablespoon cornstarch
2/3 cup tomato-based chili sauce
1/3 cup raisins
1 tablespoon brown sugar
1/8 teaspoon ground cinnamon
4 pork chops
1 tablespoon vegetable oil

Directions

In medium bowl, blend reserved pineapple juice with cornstarch; stir in pineapple, chili sauce, raisins, sugar and cinnamon and set aside.

In large skillet lightly brown chops in oil and drain. Pour pineapple mixture over chops. Cover and simmer 15 minutes or until pork is cooked throughout.