Onion Pork Chops

6 pork chops, trimmed of fat

- 1 cup chopped onion
- 1/2 cup ketchup
- 1/4 cup packed brown sugar
- 3 tablespoons white vinegar
- 1 tablespoon soy sauce
- 1/2 teaspoon salt
- 1/8 teaspoon pepper



Instructions:

- 1. Heat oven to 350 degrees F.
- 2. Brown pork chops in frying pan and then transfer to a roasting pan.
- 3. Scatter onion over pork chops.
- 4. Mix remaining 6 ingredients together and pour over pork chops and onion.
- 5. Cover. Bake for about 1 hour until meat is tender.