

# Pork Chop and Apple Casserole

1/3 cup sugar

2 tbsp. flour

¼ tsp. ground cinnamon

1/8 tsp. ground nutmeg

4 sliced tart apples

¼ cup dried cranberries or raisins

¼ cup good Dijon mustard

6-8 pork chops

1 pkg. "shake and bake" for pork seasoning

Preheat oven to 425 F. Mix sugar, flour, cinnamon, nutmeg in large bowl. Add the apples and cranberries, toss to coat then pour into a greased 9x13 baking dish.

Coat the pork chops with the Dijon mustard and then roll in the pork seasoning and place in a single layer on top of the apples.

Bake 35 to 40 minutes or until chops are cooked through.