

# Our State eats

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## Betty Feezor's Apple Barbecued Pork Chops

*Yield: 6 servings.*

- 6 bone-in pork chops, approximately 1 inch thick**
- 2 cups applesauce, unsweetened**
- ½ cup apple cider vinegar**
- 2 teaspoons dry mustard**
- ½ cup light brown sugar**
- 2 teaspoons Worcestershire sauce**
- 1 small sweet onion, chopped (about ½ cup)**

Preheat oven to 325°.

Prepare a 9 x 13-inch baking dish with cooking spray. Place pork chops in baking dish. Combine other ingredients in a medium bowl and pour mixture over pork chops. Bake, uncovered, for 1½ hours or until pork chops reach an internal temperature of 145°.



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