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***If Veterans don't help Veterans, who will?***

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## ***Pork Chops and Chile***

- 1 Tsp salt, or to taste
- 1/4 Cup vegetable oil
- 3 Jalapeno peppers, seeded and chopped - or more to taste
- 3 Pounds pork chops, cut into 1-inch pieces
- 6 Large tomatoes, cut into chunks

- 1) Blend tomatoes, jalapeno peppers, and salt in a food processor until you have a slightly chunky salsa.
- 2) Heat oil in a large skillet over high heat. Cook pork in hot oil until crispy and caramel colored, about 10 minutes. Pour the salsa over the pork, reduce heat to low, place a cover on the skillet, and cook until the pork pieces are tender and no longer pink in the center, about 30 minutes. Remove and discard any pieces of bone.

Makes 6 Servings

