

Name: Polish Halushki & Pork

Yield:	Author: “Babucia” Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Pork chops	1-1/2 lbs		boneless
Garlic powder to taste			
Salt to taste			
Pepper to taste			
Onion – 1			Chopped
Cabbage – 1 large head			Cut into squares
Noodles – Mrs. Weiss Kluski egg	1 lb		
Butter	1 tbsp		
Preparation			
Cooking Directions			
<ol style="list-style-type: none">1. Sprinkle pork chops with garlic, salt and pepper and place in a large greased sauce pan or deep skillet with chopped onion and fry until very brown and well cooked. It is ok if they stick a little, as the drippings are needed in this dish. When done, remove chops and set aside.2. Add a little water to the saucepan or skillet and mix up the drippings a bit. Place cabbage into the pot, and allow to cook down completely.3. In a separate large saucepan, boil the egg noodles in water until cooked. Drain noodles and mix in butter.4. Cut up the pork chops to bite size pieces and set aside. When the cabbage has cooked down, add pork and cooked noodles and mix completely. Simmer if desired before serving.			