Recipe from Linda's Kitchen

02-07-2010

Primary Ingredient From	CHOP	S & SCALI	LOPED POTATOES	Category MAIN DISH	Type CASSEROLE	
4 Pork Chops 2 cans Cream Of Mushroom Soup 1/2 cup Sour Cream 1/3 cup Water 2 tbsp Chopped Parsley 5 cups Potatoes, Thinly Sliced Salt And Pepper	word RK CHOPS		Primary Ingredient	·		
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		LAYER PO	RK CHOPS ON TOP OF	POTATOES.		
COVER AND BAKE @ 375 FOR 1 HR AND 20 MIN.		TOP WITH	SAUCE MADE EARLIE	र.		
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