

Baked Pork Chops

Ingredients

- 1 cup dried apricots
- 1/4 cup maple syrup
- 1/2 cup flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme
- 6 pork chops

Directions

Soak the apricots in water for 1 hour with the maple syrup. Mix the flour, salt, pepper and thyme and rub onto both sides of the chops. Sauté the chops in 2 tablespoons butter. Arrange in a baking dish. Place apricots on chops and dot with butter. Bake for 1 hour in moderate oven, 375 degrees. If maple syrup mixture is not all absorbed by apricots, pour over chops.

Potato Omelette

Ingredients

- 4 medium potatoes
- 4 or 5 eggs
- Salt and pepper to taste

Directions

Dice potatoes fairly small and fry until cooked and golden in the oil of your choice. Drain potatoes and put in bowl Beat eggs slightly with salt and pepper; stir into potatoes. Oil a small fairly heavy frying pan and heat.

Pour in egg and potato mixture. Cook over medium heat, stirring a bit to allow more of the eggs to set. When there is still a bit of liquid egg left, slide the omelette out onto a plate. Oil the pan again and warm. Invert pan over the plate with omelette and flip it into the pan. uncooked side down. Continue to cook until it is done to your taste. Other season things may be added according to taste ..

EXAMPLE : Chopped spring onions, roasted shallots ,ramp, , fine herb chives....