



Ingredients:

3 T BUTTER
1/4 t PEPPER
2 T OLIVE OIL
1 t ROSEMARY
2 CLOVES GARLIC, PRESSED
1/8 t CRUSHED RED PEPPER
4 T BUTTER
4 PORK CHOPS 1" THICK
3 T MINCED PARSLEY
1/2 t SALT
3/4 LB SPAGHETTI
2 CUPS CHOPPED TOMATOES OR 1 CAN
4 T FRESHLY GRATED PARMESAN CHEESE

Directions

Melt butter with olive oil in a large heavy skillet. Add garlic, pepper and red pepper.

Sprinkle rosemary on pork chops then brown chops slowly in the skillet.
Add tomatoes, parsley and salt. Cover and cook slowly for 20 minutes or until tender.

Cook the spaghetti, drain and toss with butter and parmesan.
Add 1/2 cup sauce to the spaghetti. Place spaghetti on a hot platter.

Arrange the chops on the spaghetti and pour sauce over all.

Servings: 4