

## Glazed Pork Chops and Onions

3 large onions cut in half,  
6 pork chops,  
1/3 cup firmly packed brown sugar,  
1 tsp sage,  
1 tsp salt,  
1 tsp paprika,  
1 tsp dry mustard,  
1/8 tsp pepper, and  
1 tblsp water.

Cook onions in salted boiling water for 10 minutes. Drain well. Place cut side up in baking pan with chops. Combine remaining ingredients. Spoon over chops and onions. Bake in slow oven 325 – 1 hour or until meat is tender. Spoon syrup over meat and onions.