

## Sweet 'n Sour Pork

Country style pork  
1 onion

2 jars sweet 'n sour sauce  
1 can pineapple tidbits

Place pork in 9x13 pan, put sliced onion on top. Bake at 375° for ½ hour. Drain juice/grease. Salt and pepper meat, put 1 jar of sauce on top. Bake for 1/2 hour or more. Turn over pork and put remaining sauce on top. Cook until tender (at least another 1/2 hour).