

PORK CHOPS WITH APPLE STUFFING

This Pork Chops with Apple Stuffing recipe is tasty and easily serves a crowd.

Another option is to use the stuffing and roll it up in chicken or turkey thin sliced cutlets.



Pork Chops with Apple Stuffing

Ingredients;

- 1 TBLS chopped onion
- 1/4 cup butter, unsalted
- 2 cups soft bread cubes
- 1 cup finely chopped apple
- 1/4 cup finely chopped celery
- 2 TSP minced fresh parsley
- 1/2 TSP ground sage
- 1/2 TSP salt, divided
- 4 bone-in pork loin chops, 1-1/2 inches thick
- Dash of pepper
- 1 TBLS vegetable oil

Directions

In a small frying pan, saute onion and celery in butter until tender. Remove from the heat; add the bread cubes, apples, sage, parsley and

<http://www.lizspantry.com/pork-chops-apple-stuffing/> by Liz Rotondo

1/4 teaspoon salt and mix well.

Cut a pocket in each chop by making a horizontal cut through the meat almost to the bone. Sprinkle inside and outside with pepper and remaining salt. Spoon stuffing loosely into pockets.

In a large frying pan, brown the chops on both sides in oil. Place in an ungreased large baking dish, I use my corning ware covered dish. Cover and bake at 350° for 30 minutes. Uncover; bake 30 minutes longer or until a thermometer reads 145°. Let meat stand for 5 minutes before serving.



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