

# 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 TBLSP 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 TBLSP 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 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.