

Stuffed Pork Chops w/Apple Stuffing

One of my favorite dinners growing up was when my mother would make me stuffed pork chops for my birthday. It's fitting that for the month of April, I've chosen my version of the Stuffed Pork Chop to celebrate my birthday month. Even Kim thought they were excellent. She does not even like pork.

Pork Chops

- 2 6oz Boneless "thick-cut" pork chops
- 1 Tbls of olive oil
- Salt and Pepper
- Apple Stuffing

Cut a slit in the center of the pork chops creating a pocket. Brown off each side of the pork in a skillet with the hot oil. Lightly season with salt and pepper. Using a spoon, start stuffing each chop with our Apple Stuffing listed below, until they are full. Take the remainder of the stuffing and place it around the chops in a baking dish. Bake for 1 hour at 350°.

Apple Stuffing

- 1 large apple cored/skinned then diced
- 1 small box of raisins (1.5 oz box)
- ¼ cup of diced onions
- ¼ cup of diced celery
- ¼ cup of chopped walnuts
- ½ tsp of salt
- ¼ tsp of cumin
- ¼ tsp of poultry seasoning
- ¼ tsp of black pepper
- 1 tbls of pork base
- ½ cup of Apple Juice



Toss all of these ingredients together and let them marinate for about 10 minutes. Add them to the pork chops.

I served this delicious meal over mashed potatoes and gravy. I used Knorr's Roasted Pork gravy mix. I substituted Apple Juice for the water. It gives it a different flavor profile.

Great Eats!

Mike Popella