

Pork Chops with Apple Stuffing



PREPARATION TIME
20 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
apple fritters



Apple cider gives these pork chops their sweet flavor. If cider is unavailable, a small 6-ounce can of frozen apple juice concentrate is an inexpensive, convenient substitute.

SHOPPING LIST

- pork chops
- raisin bread
- apple cider
- apple

ON HAND

- egg
- onion
- butter
- salt
- pepper
- flour

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INGREDIENTS

- 4 (1½-inch-thick) boneless pork chops
- 6 tablespoons butter or margarine, divided
- 1 medium onion, chopped
- 3 slices raisin bread, crumbled
- ½ large apple, peeled, chopped
- ¾ teaspoon salt
- ¼ teaspoon pepper
- 1 egg, slightly beaten
- ½ cup water
- 2 tablespoons all-purpose flour
- 1 cup apple cider

SERVES 4

COOKIN'
Express

• To save preparation time, ask your butcher to cut the pockets in the pork chops.

Make Ahead

Prepare extra apple stuffing for tomorrow night's supper. Stuff chicken or turkey cutlets or serve the stuffing alongside ham steaks.

VARIATION

Instead of making a sweet gravy, use 1 cup beef broth in place of the apple cider.

1 Cut pockets in chops; set aside. Heat a large skillet over medium heat; add 3 tablespoons butter. Add onion; sauté until tender. Remove from heat. Add raisin bread, apple, salt, pepper and egg; mix.



2 Spoon stuffing into pockets, reserving ¼ cup. Secure pockets with toothpicks or kitchen twine. Heat a large heavy skillet over medium heat; add remaining butter.



3 Add chops to skillet; cook for 3 minutes per side. Add water. Cover and simmer, turning once, over low heat for 30 minutes or until chops are tender. Remove chops; keep warm.



4 Blend flour into skillet drippings. Stir in cider and reserved stuffing. Cook, stirring continually, until thickened. Serve over chops.

