

Stuffed Pork Chops



Ask the Meijer butcher to cut 2" thick bone~in chops and then cut a pocket in them

Serves 4

4 ~ 2" thick bone~in pork chops, cut with pocket

1c your favorite cornbread stuffing, by mix or by scratch

2T flour

2T canola oil

garlic powder, to taste

2c dry red wine

salt and pepper

2c beef broth

Preheat oven to 350.

Place flour, garlic powder and salt and pepper in large zip~lock bag.

Measure out 1/4c of cooked, cooled cornbread (or your favorite) stuffing and place inside pocket of pork chop. Place pork chop in zip~lock bag with seasoned flour and shake well.

Heat oil in large skillet, add pork chops and sear well on both sides. Place seared chops in large casserole dish and pour in red wine and beef broth.

Tightly cover casserole dish with foil and bake 30 minutes. Reduce heat and bake 60 minutes. Remove from oven, remove foil cover and allow to sit at room temperature 15 minutes.

If you're feeling wild and crazy, mix together 1/4c room temperature butter and all~purpose flour until it is a thick paste. Place pan drippings in saucepan and bring to a boil. Drop butter~flour mixture in by heaping tablespoonfuls and whisk for several minutes until thickened. Serve gravy with cooked chops and mashed potatoes.

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