

Apple-Stuffed Pork Chops

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Apple and pork were meant for each other. Sweet and savory cooked together, this dish offers spice, flavor, and comfort all in one.

Ingredients:

6 rib pork chops, 2-inches thick
1 teaspoon salt, divided
Pinch freshly ground black pepper
3 tablespoons unsalted butter
¼ cup chopped onion
1 ½ cup dry breadcrumbs
1 large green apple, sliced
¼ cup seedless raisins
½ teaspoon nutmeg
¼ teaspoon cinnamon
2 ½ tablespoons water

Directions:

1. Preheat oven to 350°F.
2. Split the chops through the middle from the outer edge toward the bone, leaving the meat attached to the bone. Open like you would open a book and pound both sides, using with a mallet. Season the chops with ½ teaspoon salt and pinch black pepper.
3. Melt the butter in a large heavy skillet over medium heat; add onions and breadcrumbs and cook 3 minutes, until softened. Add the apple, raisins, nutmeg, cinnamon, water and remaining ½ teaspoon salt. Cook, stirring to mix, 3 minutes, until apples soften and raisins begin to plump.
4. Spread the apple mixture in even portions onto the pork chops. Fold over and fasten with toothpicks.
5. Place stuffed chops on large baking sheet and bake for about 1 ½ hours, or until tender, turning once. When cooked, drain off excess fat and serve.