

# Stuffed Pork Chops

Lennie Jo Barnes

My mother baked these pork chops for as long as I have known her. We raised our own hogs so we had the choices meat. Bacon, pork roast, and ribs; even pickled pigs feet. Everyone loved her chop but I took it a step up and stuffed them with Stove Top dressing or a wild rice mix.

4-6 very thick pork chops (depending on how many servings).

½ cup of flour in a zip lock bag with salt, pepper, thyme and sage.

2-Egg Wash with ¼ cup milk in a bowl

1 cup Italian bread crumbs.

One can of Campbell's golden mushroom gravy or cream of chicken soup.

1 cup of milk heated with soup in microwave.

With hand on top of pork chop, slice meat through the middle. With metal mallet, Pound flat between wax paper. Then stuff with stove top dressing cooked according to package. You can add a little applesauce.

Note:

Sometimes I make my own stuffing with ½ loaf of white bread chopped in small pieces.

1-2 tablespoon of chicken broth

Pinch of celery seed, onion powder, cumin, thyme and sage.

1 green apple peeled and shredded. Or mushrooms chopped.

Mix together and stuff each chop.

Seal shut with skewers or long toothpicks.

Dip pork chops in Ziploc bag of flour mix, then into egg wash and then bread crumbs.

Brown all sides in a little cooking oil- I place mine in an electric frying pan. (I use this lot!)

Pour soup mix over chops. (I add a little Worcestershire sauce)

Simmer for 45 minutes.

Sides: We always have applesauce with our pork. Dad said it helps our digestion. Lately I've been using Lisa's recipe. Pour applesauce in a small pot with butter, brown sugar and cinnamon. Yummy!