



Ham Cuisine

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(From RF December 2011)

Apple-Stuffed Pork Chops

Ingredients:

2 pork ribs chops, 1 1/4-inches thick	2 tablespoons minced onion
2 tablespoons butter, divided	1/2 cup soft breadcrumbs
1/3 cup diced apple	2 tablespoons orange juice, divided
1/8 teaspoon dried sage	1/8 teaspoon ground black pepper
2 teaspoons cornstarch	1/8 teaspoon ground cinnamon
2/3 cup apple juice	2 tablespoons raisins
2 teaspoons grated orange zest	

Cooking Directions:

Heat oven to 425 degrees F. Cut an opening in each chop from the rib side, widening the pocket without cutting through to the other side of the chop; set aside. For stuffing, in a medium saucepan cook onion in 1 tablespoon butter over medium heat until tender, stirring, about 2-3 minutes. Remove from heat; stir in breadcrumbs, apple, 1 tablespoon orange juice, sage and pepper. Fill pocket of each chop with an equal amount of stuffing, place in a shallow baking dish, brush with remaining tablespoon orange juice. Roast for 20 minutes or until browned.

Meanwhile for sauce, in a small saucepan melt remaining tablespoon butter, stir in cornstarch and cinnamon; whisk in apple juice. Add raisins and orange zest. Cook, stirring, over medium heat until thickened and bubbly. Serves 2.

Wine suggestion: Serve with a chilled Chardonnay or if you prefer a red wine, a Pinot Noir.

Serving Suggestions:

Autumn-inspired stuffing of apple and sage fills these roasted chops, which are served with cinnamon and orange-scented sauce. Serve chops with sauce, roasted potato wedges, buttered broccoli and warm dinner rolls.

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