

Peanutty Pork Chops

Louise Plunkett - Decatur, GA

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1 cup croutons
1/2 cup salted peanuts,
finely chopped
2 tablespoons instant
minced onion
2 tablespoons snipped
parsley
1 teaspoon crushed red chili
pepper
1/3 cup butter or margarine,
melted
1 tablespoon water
3/4 teaspoon salt
8 loin pork chops, 1-1/4 inch
thick, with pockets
1 teaspoon salt
1/4 teaspoon pepper
1 jar (10 ounce) apple jelly
2 tablespoons lemon juice

Preparation Time: 20 minutes

Grill: 1 hour

In a medium bowl, mix the croutons, peanuts, onion, parsley and chili pepper.

In a bowl, stir together the margarine, water and 3/4 teaspoon of salt. Pour over the crouton mixture and toss gently.

Trim the excess fat from the pork chops. Season the chops with one teaspoon of salt and the pepper. Stuff the chop pockets with the crouton mixture. Close the openings with skewers.

In a saucepan, heat the jelly and lemon juice just to boiling, stirring constantly.

Place the chops on the grill. Cook on low for one hour or until done, turning every 15 minutes and basting with jelly sauce during the last 30 minutes of grilling.

Per Serving (excluding unknown items): 718 Calories; 63g Fat (76.9% calories from fat); 4g Protein; 38g Carbohydrate; 2g Dietary Fiber; 164mg Cholesterol; 4574mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fruit; 12 1/2 Fat; 1 Other Carbohydrates.