
Stuffed Pork Chops II

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 4

4 rib pork chops with pockets, cut two inches thick

1 teaspoon seasoning salt

SAVORY STUFFING

2 tablespoons butter

1/3 cup onion, finely chopped

1/2 cup celery, chopped

1 1/2 cups soft bread cubes

1/4 cup dark raisins

2 tablespoons fresh parsley, chopped

1 teaspoon salt

1/2 teaspoon dried marjoram leaves

1/8 teaspoon pepper

3 tablespoons apple juice

Make the savory stuffing: In a skillet with hot butter, cook the onion and celery until tender. Add the bread cubes and brown slightly. Remove from the heat. Add the raisins, parsley, salt, marjoram, pepper and apple juice. Toss lightly to combine.

Wipe the pork chops well with a damp cloth. Fill the pockets in the pork chops with the savory stuffing. Stand the chops on the rib bones on a rack in a shallow roasting pan. Sprinkle with seasoning salt. Pour water to half depth in the pan. (The water should not touch the rack.) Cover the pan with foil.

Bake at 350 degrees for 45 minutes.

Remove the foil. Bake, uncovered, 45 to 55 minutes longer or until the chops are tender.

Pork

Per Serving (excluding unknown items): 65 Calories; 6g Fat (78.4% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 606mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fruit; 1 Fat.