

# Pork Chops with Stuffing

Garnet Huntsman - Barnesville, OH  
Treasure Classics - National LP Gas Association - 1985

## Servings: 4

*4 pork chops  
3 cups soft bread cubes  
2 tablespoons chopped  
onion  
1/4 cup margarine, melted  
1/4 cup water  
1 teaspoon sage  
1 cup cream of chicken  
soup  
1/2 cup water*

## Preparation Time: 20 minutes

### Bake Time: 1 hour

In a skillet, brown the pork chops on both sides.

In a bowl, lightly mix the bread cubes, chopped onion, margarine, water and sage.

Place the pork chops in a baking dish. Place a mound of stuffing on each chop.

In a bowl, blend the soup with 1/2 cup of water. Pour over the chops and stuffing.

Bake in a 350 degree oven for one hour.

Best when served with a lettuce salad.

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Per Serving (excluding unknown items): 365 Calories; 28g Fat (69.9% calories from fat); 24g Protein; 3g Carbohydrate; trace Dietary Fiber; 76mg Cholesterol; 440mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 3 1/2 Fat.