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# Stuffed Pork Chops

*The Essential Southern Living Cookbook*

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

**6 slices bacon**

**2 Granny Smith apples, peeled and diced**

**2 shallots, finely chopped**

**1 tablespoon fresh ginger, chopped**

**1 tablespoon fresh sage, chopped**

**1 cup Fontina cheese, cubed**

**6 (1-1/2 inch thick) center-cut pork loin chops**

**1 teaspoon table salt**

**1 1/4 teaspoons black pepper**

**2 tablespoons olive oil**

Preheat the oven to 425 degrees.

In a large skillet, cook the bacon until crisp. Remove the bacon. Drain on paper towels, reserving two tablespoons of drippings in the skillet. Crumble the bacon and set aside.

Saute' the apples, shallots and ginger in the hot drippings for 5 minutes or until tender. Remove from the heat. Stir in the sage.

In a bowl, stir together the apple mixture, bacon and cheese.

Cut a horizontal slit through the thickest portion of each pork chop, cutting to, but not through, the other side to form a pocket. Sprinkle both sides and the pocket of each pork chop with salt and pepper. Spoon the apple mixture evenly into the pockets. Secure with wooden picks.

In a large skillet over medium-high heat, cook the pork chops, in two batches, in hot olive oil for 1 to 2 minutes on each side or until golden. Place the pork chops in a lightly greased roasting pan or large, shallow baking dish.

Bake in the preheated oven for 25 to 30 minutes until a thermometer inserted in to the thickest portion registers 145 degrees.

## **Pork**

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*Per Serving (excluding unknown items): 171 Calories; 13g Fat (69.0% calories from fat); 7g Protein; 7g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 634mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 Fat.*