

## Pork

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# Pork and Apples with Stuffing

Better Homes and Gardens All-Time Favorite Casseroles

*Makes two casseroles of six servings each.*

*TO FREEZE: Omit baking casseroles; wrap securely, label, and freeze. Bake frozen casseroles, covered at 400 degrees until pork is done, about 1 1/4 hours.*

**3 pounds pork tenderloin**  
**2 tablespoons cooking oil**  
**2 cans (20 oz) pie-sliced apples, drained**  
**1/2 cup packed brown sugar**  
**6 cups herb-seasoned stuffing mix**  
**1/2 cup celery, chopped**  
**1/4 cup butter or margarine, melted**  
**3 tablespoons dried minced onion**  
**1 teaspoon salt**  
**1/2 teaspoon ground sage**  
**2 cups beef broth**

Preheat oven to 375 degrees.

Cut the tenderloin into 12 slices and flatten each slice. Sprinkle slices with a little salt and pepper. In a skillet, brown meat well on both sides in hot cooking oil. Divide the meat slices between two 12x7 1/2x2-inch baking dishes.

Combine apples with brown sugar. Spoon over the tenderloin slices. Combine stuffing mix, celery, melted butter, onion, salt and sage; toss with beef broth until moistened. Press stuffing into 1/2 cup measure; unmold a stuffing mound onto each tenderloin slice.

Bake, uncovered, until pork is done, about one hour. Garnish with parsley and poached fresh apple slices, if desired.

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Per Serving (excluding unknown items): 2824 Calories; 120g Fat (38.8% calories from fat); 308g Protein; 117g Carbohydrate; 1g Dietary Fiber; 1009mg Cholesterol; 5935mg Sodium. Exchanges: 0 Grain(Starch); 43 1/2 Lean Meat; 1/2 Vegetable; 14 1/2 Fat; 7 Other Carbohydrates.