

Apple Stuffed Pork Chops

Ingredients:

4 Pork loin chops about 1 inch thick with pocket
1 Orange
2 Tablespoons olive oil
4 Ounces finely chopped onion
1 Cup soft bread crumbs
1 Cup coarsely chopped apple
¼ Teaspoon rubbed sage
Salt to taste
Pepper to taste
2 Tablespoons butter
2 Tablespoons cornstarch
¼ Teaspoon ground cinnamon
½ Cup apple cider
¼ Cup applejack brandy
3 ounces raisins



Directions:

Zest orange peel: mince and set peel aside. Squeeze orange, reserving juice. For stuffing: In a medium saucepan cook onion in hot oil till tender. Remove from heat; stir in breadcrumbs, apple, ½ of the orange juice, sage and pepper. Fill pocket in pork loin with an equal amount of stuffing. Bake in a 325 degree F oven for approximately 25-30 minutes. For sauce: In a small saucepan melt 1 tablespoon butter; stir in orange zest and raisins. In a small bowl mix cornstarch into the apple cider add extra orange juice and cinnamon. Gradually stir in apple cider mixture. Add brandy mixing well (watch for flame). Cook over medium heat till thickened and bubbly, stirring constantly. Drizzle sauce over pork loins and serve hot.

Yield: 4 servings