

Smokey Bacon & Gouda Cheese Stuffed Pork Chops

Ingredients:

¾ lb Gouda Cheese, shredded
24 slices Bacon, cooked and crumbled
1 ½ cups Parsley
1 tsp White Pepper
1 tsp Fresh Ground Black Pepper
12ea URM Pork Chops with Pockets
2 tbsp Oil
1 ½ tsp Salt



Directions:

Preheat flat top grill or char-broiler for medium heat. In a small bowl, combine the cheese, bacon, parsley, and 1/8 teaspoon white pepper. Stuff cheese mixture into pocket, and close with a wooden toothpick. Brush meat with oil, and season with salt and black pepper. Lightly oil the grill. Grill over medium heat for 5 to 8 minutes on each side, or until pork is 170° in center. Careful not to overcook!

Yield: 12 Servings