



Cut at the line for a 4x6 Recipe Card

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Stuffed Bbq Pork Chops

(Dinner, None)

Ingredients:

- 6 large pork chops, with a pocket cut for stuffing
- Stuffing
- 1/3 cup butter
- 2 shallots, minced
- 3 cloves garlic, minced
- 1 apple, peeled and grated
- 3/4 cup dried cranberries
- 1 1/2 tsp fresh thyme leaves
- 1/2 tsp fresh rosemary, minced
- 1/3 cup pecans, chopped
- 2 cups panko breadcrumbs

Directions:

Melt butter over medium-high heat and saute shallots and garlic, until the shallots are translucent. Add apple, cranberries and herbs. Saute until fruit softens. Add pecans and toss to coat with fat. Cook one minute more, then add it all to the breadcrumbs in a large bowl. Cool for 10 minutes and then stuff the pocket of each chop. Do not stuff them solid, as this prevents even cooking and can cause illness. Leave room for the stuffing to expand a little. BBQ over medium heat, brushing with your favourite sauce, to an internal temperature of 155F. If the meat starts to become too dark for you, finish cooking in the oven. Serve immediately with your favourite BBQ sides. Yield: 6 servings

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