

Betty's Sage-Flavored Stuffed Pork Chops Recipe



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In this video, Betty demonstrates how to make a hearty dinner of Sage Flavored Stuffed Pork Chops. These are made with an instant stuffing mix, but, if you have leftover stuffing from your holiday meal, you can use that, instead.

Ingredients:

½ stick butter or margarine, melted

1 ½ cups chicken broth + 2 additional cups chicken broth

6 oz. package instant stuffing (I used Kraft Stove Top Stuffing Mix—Pork flavor.)

1 teaspoon rubbed sage

2 thick-cut boneless pork chops--about 1-inch thick (You may make as many pork chops as your amount of stuffing and size of casserole dish will allow.)

salt (or use meat tenderized with no MSG) to taste

cooking oil spray

In a medium saucepan, mix together ½ stick butter and 1 ½ cups chicken broth. Place over medium heat, and bring to a boil. Remove from heat. Add 1 teaspoon rubbed sage to a 6 oz. package of Stove Top Stuffing Mix. Add the stuffing mix to the hot broth. Place a lid that fits the saucepan on top of the stuffing and broth mixture, and let it sit for 5 minutes. While the stuffing is resting, you can prepare your pork chops. Take a sharp knife, and make a slice most of the way through each pork chop from the outside edge, making an open pocket in each pork chop. Salt to taste. When the stuffing has rested in the covered saucepan for 5 minutes, pack as much of the stuffing into the pork chop pockets as possible. Use a wooden toothpick to pin the opening back together, using your fingers to stuff back in any of the stuffing that spills out. Place the two pork chops in a casserole dish that has been sprayed with cooking oil spray. Bake in a 350-degree oven for 35 minutes. Bring the casserole out of the oven temporarily. Mix 2 cups of chicken broth with the remaining sage-flavored stuffing, and place the rest of the stuffing into the casserole dish around the pork chops. Return the casserole to the oven and bake 15 minutes longer. Remove and serve by placing each pork chop on a plate and surrounding it with sage-flavored stuffing. You will probably want to add some colorful cooked vegetables. I served mine with a pumpkin muffin and hot apple cider. The taste was wonderful!