



STUFFED PORK CHOPS GOURMET

- 4 Slices Swiss Cheese, Diced
- ¼ Cup Chopped Parsley
- ½ Cup Chopped Mushrooms
- ½ Teaspoon Salt
- 1 Egg, Slightly Beaten
- ½ Cup Bread Crumbs
- 3 Tablespoons Cooking Oil
- 4 Thick Pork Chops
- ½ Cup Chablis

DIRECTIONS

1. Mix together Swiss cheese, parsley, mushrooms and salt.
2. Slit each chop from the bone side to the fat side.
3. Fill with cheese mixture.
4. Dip chops in egg, then bread crumbs.
5. Brown chops well on each side.
6. Add Chablis to pan, turn to low, and cook 45 minutes.
7. Season with additional salt and pepper to taste, if desired.