



STUFFED PORK CHOPS

- 2 Double Pork Chops
- 1/2 Cup Bread Crumbs
- 1/4 Teaspoon Salt
- Dash Pepper
- 1 Teaspoon Minced Parsley
- 1/8 Teaspoon Sage
- 1 Teaspoon Grated Onion
- 1/4 Cup Diced Apple
- 3 Tablespoons Milk

DIRECTIONS

1. Cut a pocket on the bone side of each chop.
2. Combine next 8 ingredients and mix well.
3. Stuff each chop with bread mixture.
4. Bake in a 350 degree oven for 1 hour.