



## STUFFED PORK CHOPS

- 6 Large Pork Chops
- 1 ½ Cups Whole Kernel Corn
- 1 ½ Cups Bread Crumbs
- ¾ Teaspoon Salt
- ¼ Teaspoon Pepper
- 1 ½ Tablespoons Minced Parsley
- ¾ Teaspoon Sage
- 1 Tablespoon Grated Onion
- 1 Cup Diced Apple
- 1 Egg
- 3 Tablespoons Milk

## DIRECTIONS

1. Cut a pocket in each pork chop.
2. Combine remaining ingredients.
3. Stuff each chop with corn mixture.
4. Brown chops in fat, season to taste.
5. Add water to pan and bake in a 350 degree oven for 1 hour.