



BAKED STUFFED PORK CHOPS

- 6 Thick Pork Chops
- 2 Tablespoons Butter
- 1 Onion, Finely Chopped
- 2 Tablespoons Celery
- 2 Tablespoon Chopped Bell Pepper
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 2 1/2 Cups Bread Crumbs
- Chicken Stock

DIRECTIONS

1. Cook onion, celery, and bell pepper in butter until lightly browned.
2. Add crumbs and sprinkle with chicken stock to barely dampen.
3. Season with salt and pepper.
4. Cut pockets into each chop.
5. Fill chop pockets with bread crumb mixture.
6. Add 1/4 Cup water to pan, scraping up browned bits.
7. Season chops with salt and pepper, then add to pan.
8. Lightly brown on each side then cook in a 350 degree oven for one hour to finish.