



Cranberry-Stuffed Pork Chops



Adapted from *(Food Network)*

Ingredients

- 3 Tbsp. butter
- 2 stalks of celery-finely diced
- 3/4 cup chopped scallions
- 3/4 cup dried cranberries
- 2 tsp. fresh sage
- 4 slices sour dough bread-cubed
- 1-2 cups chicken broth
- 2 Tbsp. chopped fresh parsley
- Kosher salt & Pepper
- 4 bone-in center-cut Pork Chops



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Melt 1 Tbsp. of butter in a large skillet, add the celery and scallions and cook until slightly softened.
2. Add the cranberries and sage and cook another 2 minutes.
3. Add the cubed bread, cook for another 2 minutes, then add the chicken broth and sage. Cook until absorbed. Transfer to a bowl and wipe out the skillet. Season with Salt & Pepper.
4. Cut a 2-inch wide pocket on the pork chops, season on both sides and fill pockets with stuffing.
5. Melt 1 Tbsp. of butter, add the chops and cook on both sides until brown. Cover and add 1/2 cup of broth, cover and cook until done. (about 5 minutes) Transfer to a plate
6. Add the remaining broth, cream and butter and simmer until thickened. Pour over the chops.

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