

Peachy Pork Chops

Ingredients

Stuffing

- 1 1/2 cups chopped onion
- 1 1/2 cups chopped celery
- 1/2 cup margarine
- 6 cups dry bread cubes
- 1/2 tsp poultry seasoning
- 1/2 tsp rubbed sage
- 1/8 tsp pepper
- 1 cup canned peaches (8 oz, drained and diced)
- 2 eggs
- 1 cup water

Pork Chops

- Pork chops (4-6 bone-in pork chops approximately 1" thick)
- Olive oil
- Garlic salt
- Fresh parsley (for garnish)

Topping

- 1/4 cup peach preserves

Instructions

1. Sauté onion and celery in margarine until softened.
2. Combine sautéed vegetables with dry bread cubes, poultry seasoning, sage, and pepper.
3. Add diced peaches, eggs, and water; mix until combined.
4. Season pork chops with garlic salt on both sides.
5. Brown pork chops in olive oil over medium-high heat.
6. Place stuffing in a greased baking dish.
7. Arrange browned pork chops over stuffing.
8. Spread peach preserves over the top of the pork chops.
9. Bake at 350°F for 45-60 minutes until pork chops are cooked through.
10. Garnish with fresh parsley before serving.

Peachy Park Chaps

1 1/2 c chopped onion

parsley

1 1/2 c chopped celery

Park Chaps

1/2 c margarine

olive oil

6 c dry bread cubes

1/2 tsp poultry seasoning

garlic salt

1/2 " rubbed sage

1/4 c peach ^{preserves}

1/8 tsp pepper

spread over
top

1 c 8 oz. peaches (drained) + diced

2 eggs

1 c water

