

German Stuffed Pork Chops

Servings: 4

Ingredients:

1 1/2 cups (about 6 ounces) Wisconsin Muenster cheese, cubed
3/4 cup soft bread crumbs
1/2 cup dried apricots, diced
1/4 teaspoon celery seed
3/4 cup (6 ounces) apple juice, divided
4 loin pork chops with pocket, cut 3/4-inch thick
2 tablespoons butter
1 cup celery, chopped
1 cup carrots, thinly sliced

Cooking Directions:

Preheat oven to 350°F.

In mixing bowl mix together cheese, crumbs, apricots, celery seed and 1/4 cup apple juice. Stuff pockets of chops; reserving about 3/4-1 cup stuffing. In large skillet melt butter; slowly brown chops. Place celery and carrots in bottom of a buttered 1 1/2 quart casserole with cover; arrange chops over vegetables. Top each chop with 1/4 of remaining stuffing. Pour 1/2 cup apple juice over all. Cover. Bake for 30 to 35 minutes; remove cover and bake an additional 15 to 20 minutes. Serves 4.



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