

Corn Stuffed Pork Chops

4 pork loin rib chops, cut 1¼ inches thick (about 2 pounds)

1/4 cup chopped onion
1/4 cup chopped green pepper
1 tablespoon butter
3/4 cup corn-bread stuffing mix
1/2 cup cooked whole kernel corn
2 tablespoon chopped pimiento
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 to 1/4 teaspoon ground cumin

Trim fat from chops. Cut a pocket in each chop by cutting from fat side almost to bone. For stuffing, mix corn, pimiento, salt, pepper and cumin. Spoon one-fourth of the stuffing into each pork chop. Secure pockets with wooden toothpicks. Place chops on a rack in a shallow roasting pan. Bake in a 375° oven for about 40 to 50 minutes or until no pink remains. Remove wooden toothpicks. Makes 4 servings.

NAME: Bob Dannar

COUNTY: Tyler

AGE DIVISION: Intermediate