



sausage stuffed pork chops

4 thick cut pork chops
1/4 cup garlic & herb flavored bread crumbs, plus about 1 cup, divided
1/2 lb, bulk italian sausage, chopped into small pieces
1/2 cup shredded mozzarella
2 cloves of garlic, minced
salt & pepper to taste
2 tbs. olive oil
1 egg, beaten
1 cup all-purpose flour
1-1/2 cups finely chopped sweet onion
1/4 cup butter
1 cup dry white wine
1-1/2 cups chicken broth

1. preheat oven to 350 degrees F. with a knife, slice a pocket in the side of each chop. in a bowl combine the 1/4 cup bread crumbs, sausage, mozzarella, garlic, salt and pepper. stuff each chop with this mixture.
2. dredge each chop in flour, then dip in egg, then roll in the rest of the breadcrumbs to bread them.
3. heat the oil in a skillet over medium-high heat. when the oil is hot, place them in the pan and fry about 3 minutes per side. when done, place them in a roasting pan.
4. add the onions, butter, white wine and chicken broth to the skillet. cook over medium heat for about 7 minutes, stirring constantly. add this mixture to the roasting pan with the pork chops and bake for 45 minutes. drizzle the chops with roasting pan juices for serving.

makes 4 servings. enjoy! =)

<http://www.oncupcakemoon.com/recipes/sausagestuffedporkchops.pdf>