
Roquefort Stuffed Pork Chops

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

6 pork chops, 1 inch thick

4 tablespoons butter

2 cups french bread, cubed

1 1/2 cups crimini mushrooms, sliced

2 tablespoons shallots, minced

1 clove garlic, minced

3/4 teaspoon dried rosemary, chopped

1/8 cup Sauvignon Blanc

3/4 cup Roquefort cheese, about 3.5 ounces

salt & pepper, to taste

Preheat oven to 350 degrees. Prepare the chops by horizontally cutting a slit or pocket to receive the stuffing.

Prepare the stuffing by placing 3 teaspoons butter in a skillet on medium heat, add bread. Saute for 10 minutes or so.

Transfer to mixing bowl. In the same skillet add 3 more teaspoons of butter, mushrooms, shallots, garlic and rosemary - saute for about 5 minutes. Deglaze with Sauvignon Blanc. Add to bread mixture in mixing bowl and cool the contents.

When mixture is cool, add the roquefort cheese, salt and pepper. Mix well. Stuff each chop with an equal portion of stuffing mixture. Using a toothpick, secure the opening closed.

Saute chops in 3 teaspoons of butter for about two minutes per side in an oven proof skillet. Cover and place in oven for 20 to 25 minutes.

Serving Ideas: Spinach salad with bacon dressing and braised root vegetables.

Pork/Lamb Entrees