

NATALIE'S  
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Recipe by Chef Michael Rooney

**Stuffed Pork Chops:**

3-4 boneless thick cut pork chops  
Stuffing with seasoning if preferred, prepared per instructions  
3 tsp olive oil (divided)  
1/4 sweet yellow onion or shallots diced  
12 cremini or button mushrooms, sliced  
1 clove of garlic, minced  
Kosher salt and fresh cracked pepper to taste

Preheat the oven to 400 degrees. Prepare the stuffing per instructions. In a large **oven safe** skillet (I used my Dutch oven) heat 2 teaspoons of olive oil over medium heat. Add the onions and mushrooms and sauté until tender; add the minced garlic and stir constantly for 45 seconds. Add the mushroom mixture to the stuffing and mix gently then set aside.

Slice pockets into the pork chops by slicing horizontally in the side, and almost through to the other side. Season the pork with sea salt and fresh=2 0cracked pepper then stuff with stuffing.

In the same skillet or Dutch oven, heat the olive oil over medium high heat. Sear the pork chop on one side for 3-4 minutes until golden brown. Flip the chop and place the skillet in the oven for 9 minutes or until cooked through. Remove from the oven and let the meat rest for 3-5 minutes before serving.

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This is another version on the same theme, but a little more classic American style:

**Stuffed Pork Chops – 2:**

- 6 double thick loin pork chops
- 3/4 cup all purpose flour
- 1-1/2 teaspoons salt
- 4 tablespoons veg. oil
- Pepper to taste

**Stuffing**

- 1-1/2 cups dry bread crumbs
- 1/2 cup celery, finely chopped
- 1/4 cup onion, finely chopped
- 3 tablespoons butter, melted
- 1 tablespoon chopped parsley
- 1 tablespoon fresh or 1 teaspoon dried rosemary, crushed
- 1-1/2 cups chicken broth, plus some extra
- Salt and pepper to taste (watch your salt!)

Preheat the oven 300. Make a pocket in each chop with sharp knife. In a pie pan combine the flour and salt, and dredge the chops in it. In a large skillet, heat the oil over medium-low heat. Add the chops and brown on both sides very slowly, until golden, about 20 minutes; they will be pink inside. Set aside.

Prepare stuffing: Brown the breadcrumbs in a skillet over medium heat for a few minutes. Transfer to a medium bowl and add celery, onions, butter and parsley along with the rosemary. Moisten the stuffing mixture with chicken broth just enough to hold crumbs together. Season the mixture with salt and pepper. Fill the pockets of the pork chops and close each with toothpick. (they will only close partially, and some of stuffing will spill out, but that is all right)

Place the pork chops in a 9 x 13 x 2 in baking pan and add 1 cup of chicken broth. Cover tightly with lid or foil and bake 3 hours, basting the chops every 45 minutes. Add more broth if the pan juices start to dry up; this will depend on the amount of fat in the chops.