

## **STUFFED PORK CHOPS**

*Reserve Deputy Roy Carroll*

**4 thick pork chops, 1½ inches**

### **Filling:**

**2 apples, unpeeled, cored and chopped**

**½ c. raisins**

**¾ c. fresh bread crumbs (from French bread)**

**1 T. brown sugar**

**½ tsp. black pepper**

**½ tsp. salt**

**½ tsp. ground cloves**

**2 T. melted butter**

**2 T. chopped chives or parsley**

**2 T. butter or margarine**

**1 c. beef broth**

Trim excess fat from pork chops. Make a slit to form a pocket in fat end of each pork chop. In a bowl, combine apples, raisins, bread crumbs, brown sugar, pepper, salt and cloves. Add melted butter and chives or parsley. Mix well. Let stand for a few minutes for flavors to blend. Stuff each pork chop with a generous portion of stuffing. Skewer shut with toothpicks. Heat butter in heavy skillet. Brown chops slowly over medium heat, about 5 minutes on each side. Add beef broth. Bring to a simmer. Simmer pork chops over low to medium heat for about 30 minutes or until tender. Remove toothpicks. Transfer to serving platter. Pour pan juices over pork chops and serve immediately with a green salad and steamed broccoli.

## **TACO ROLLS**

*Dty. Mary Lou Herring,  
Communication*

**1 loaf frozen bread dough, thawed**

**1 lb. lean ground beef**

**¼ c. chopped onions**

**2 T. taco seasoning**

**1 (8-oz.) can tomato sauce**

**½ to 1 c. shredded cheddar cheese**

Roll dough into a 8 x 12-inch rectangle. Brown ground beef and onion, drain. Stir in taco seasonings and tomato sauce. Spread mixture onto dough, sprinkle with cheese. Roll up as in a jelly roll. Cut into 15 slices. Place slices on a greased baking pan. Let rise until double. Bake at 350° for 15 to 20 minutes. Makes 6 to 8 servings.