



**GOOD
FOOD**

S T O R E

Blue Cheese, Bacon & Apple Stuffed Pork Chops

4 slices bacon

1 large **Granny Smith apple**,
peeled & diced

1 shallot, finely diced

1/3 cup olive oil

1 clove garlic, minced

1 tablespoon **grated fresh ginger**

1 cup crumbled blue cheese

4 thick-cut pork chops

**salt & freshly ground black
pepper**, to taste

Yield: 4 servings

Preheat oven to 400°.

In a large skillet over medium-high heat, cook bacon until crisp. Remove bacon and drain on paper towel. Reserve about one tablespoon of bacon drippings in the skillet and set another tablespoon aside.

Add apple, shallot and garlic to skillet and sauté until apple begins to soften. Stir in the ginger and remove from heat.

Crumble bacon into a bowl and stir together with apple mixture and blue cheese crumbles.

Cut a horizontal slit through the thickest part of pork chops, creating an envelope shape, or pocket, in the chop. Sprinkle both sides of the chop and the inside of the pocket with salt and pepper.

Place skillet back over medium-high heat and add reserved bacon drippings. Add chops to skillet and sear both sides of the chops for a couple minutes, or until golden.

7. Remove chops and fill the pockets you've cut in the chops with the apple and blue cheese mixture. Don't worry if pockets overflow with stuffing.

Place chops in a lightly greased shallow baking dish and bake for 20 to 30 minutes, or until done.