

## Corn Stuffed Pork Chops

4 pork loin rib chops, cut 1¼ inches thick (about 2 pounds)

1/4 cup chopped onion  
1/4 cup chopped green pepper  
1 tablespoon butter  
3/4 cup corn-bread stuffing mix  
1/2 cup cooked whole kernel corn  
2 tablespoon chopped pimiento  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1/8 to 1/4 teaspoon ground cumin

Trim fat from chops. Cut a pocket in each chop by cutting from fat side almost to bone. For stuffing, mix corn, pimiento, salt, pepper and cumin. Spoon one-fourth of the stuffing into each pork chop. Secure pockets with wooden toothpicks. Place chops on a rack in a shallow roasting pan. Bake in a 375° oven for about 40 to 50 minutes or until no pink remains. Remove wooden toothpicks. Makes 4 servings.

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