

Shopping List:

- 2 Tbsp butter, divided
- ¼ yellow onion, minced
- 2 stalks celery, finely chopped
- ¼ cup dried cranberries
- 1 granny smith apple, peeled, cored, and diced
- 1 tsp kosher salt
- 5 pork chops, each about 8 oz and 1 inch thick
- 1 cup apple juice
- 1 Tbsp cornstarch
- 2 Tbsp brown sugar
- 1 tsp freshly ground black pepper

Cooking Instructions:

Preheat your oven to 350°. Using a Dutch oven, melt 1 Tbsp butter over medium heat. Add minced onion and cook until they just begin to turn brown. Remove the Dutch oven from the heat and stir in celery, apple, and cranberries. Season with salt. Pour mixture into a bowl and allow to cool. While the apple-cranberry mix is cooling, place a pork chop on a flat cutting surface and with the sharp knife cut a pocket lengthwise into the chop. Repeat with each pork chop. Stuff the chops with the apple cranberry mix. Next, melt the remaining 1 Tbsp butter in the dutch oven over medium heat. Pan fry the chops in butter for 2 minutes on each side. Cover the Dutch oven and place in the oven for 45 minutes. While the chops are in the oven, in a small bowl, stir together apple juice, cornstarch, and brown sugar. After you have removed the baked pork chops, place the Dutch oven on the stove over medium-high heat. Pour in the apple juice mixture, bring to a simmer, and reduce by half, stirring frequently. Season with black pepper. Serve with the apple glaze poured over the stuffed pork chops.