

Glazed Pork Chops



Makes 4 servings

10 minutes prep, 15 minutes cooking

Recipe courtesy of:

<https://www.budgetbytes.com/glazed-pork-chops/comment-page-30/#comments>

Ingredients

- 1/4 cup brown sugar
- 1/2 tsp cayenne powder
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 Tbsp olive oil
- 4 thick cut boneless pork chops

Preparation

- In a small bowl, combine the brown sugar, cayenne pepper, garlic powder, paprika, salt, and black pepper.
- Remove the pork chops from their package and rub the seasoning mixture over all sides of each chop. The moisture from the meat will help the seasoning to adhere to the surface.
- Heat olive oil in a large, oven-safe skillet over a medium flame. When the oil begins to shimmer, add the pork chops. Cook the chops for about 5 minutes on each side, until nicely browned.
- If your chops are greater than one-inch thick, transfer the skillet to the oven (at 350) for another 5-10 minutes to finish cooking. Or continue cooking on the pan.
- Test the chops with a meat thermometer to make sure the internal temperature has reached 145°F. Cook longer if needed.
- Dredge the chops through the thick sauce in the bottom of the pan just before serving.

Apple Walnut Stuffing



Makes 4 servings

10 minutes prep, 15 minutes cooking

Recipe courtesy of:

<https://www.budgetbytes.com/apple-walnut-stuffing/>

Ingredients

- 4 Tbsp butter
- 1 yellow onion
- 3 ribs celery
- 2 apples
- 1/2 tsp dried sage
- 3 cups water
- 2 6 oz. boxes stuffing mix
- 1/2 cup walnuts

Preparation

- Finely dice the onion and celery.
- Add the butter, onion, and celery to a large pot and sauté over medium until the onions are soft and translucent (about 5 minutes).
- While the onion and celery are sautéing, core and finely dice the apples.
- Add the apples and dried sage to the pot with the onion and celery, and continue to sauté for 1-2 minutes more, or just until the apples soften slightly.
- Add the water to the pot, place a lid on top, turn the heat up to high, and bring the water to a boil. Once boiling, add both boxes of stuffing mix, stir briefly to combine, turn the heat off, replace the lid, and let the stuffing rest for 5 minutes.
- While the stuffing mix is absorbing the hot water, chop the walnuts. After letting the stuffing rest for 5 minutes, remove the lid, add the walnuts, and gently fold them into the stuffing (vigorous stirring will make the stuffing gummy).
- Serve immediately, or bake uncovered at 350°F for about 15 minutes to achieve a crispy top layer.