



PORK CHOPS WITH HERB STUFFING

Serves 4; Prep time: 15 minutes; Total time: 40 minutes

- 1 cup cubed (3/8 inch) rustic bread without crusts
- 1 tablespoon unsalted butter
- 2 T olive oil
- 1/2 cup finely chopped onion
- 3/4 cup finely chopped celery
- 1/4 cup plus 1 tablespoon mixed chopped parsley and thyme
- 2 1/4 teaspoons dried thyme
- 1/2 cup plus 3 tablespoons chicken stock
- Coarse salt and freshly ground pepper
- 4 Boneless pork chops (4 ounces each)
- 2 garlic cloves, minced
- 1/4 cup dry sherry or port

1. Preheat oven to 350°. Toast bread cubes on a baking sheet until golden, about 7 minutes. Heat butter and 1 tablespoon oil in a 12-inch ovenproof skillet over medium heat. Cook onion, stirring, until soft, about 3 minutes. Add celery; cook 1 minute. Transfer to a bowl. Reserve skillet. Toss bread, herbs, 1/4 teaspoon coriander, and 3 tablespoons stock with onion mixture. Season with salt and pepper.

2. Stuff chops. Drizzle with 1 T olive oil (for all four chops) and salt and pepper to taste. Bake in oven until pork registers 155°, about 15-20 minutes. Transfer to a plate; cover.

3. Add sherry and 1/2 cup stock to skillet. Cook over medium-high heat, stirring, until reduced by half. Serve with pork.

Recipe by Martha Stewart, modified by Jennie Nelson