

STUFFED PORK CHOPS WITH FIG GLAZE

2 pork chops - about 1 inch thick
1/4 c chopped dried apricots
1/4 c goat cheese
1/4 c chopped toasted pecans
pinch cayenne pepper (optional) and salt
1/2 c Fig Pomegranate Jam, divided
1/4 c white wine



EMILY G'S™
JAM OF LOVE

Preheat oven to 350°. Mix apricots, goat cheese, pecans, cayenne, and salt in a small bowl. With a sharp knife cut a pocket into pork chops. Do this by making a 1-inch horizontal incision along the side of each chop and cut a deep, wide pocket in the chop. Stuff pork chops with mixture and secure with a toothpick. Season both sides of the chops with salt and pepper and place in a small baking dish. Spread 1/4 c of the jam over pork chops, reserving 1/4 c for later. Pour wine into dish and place in oven.

Cook for 25 minutes, or until pork reaches desired temperature. Remove chops and let rest 5 minutes before serving. Remove toothpicks and pour remaining jam on top.

Option: - you can double or triple this recipe but don't use too much wine.