



Featured Recipe

**HERB-CRUSTED
STUFFED PORK CHOPS**
To pair with
2015 LOVELY RITA PINOT NOIR

by Anjelica Soto,
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Serves 6 people

Ingredients

6 (2-INCH-THICK) PORK CHOPS
1 GRANNY SMITH APPLE, DICED
1 CUP DRIED CRANBERRIES
1 8-OZ. BOX UNPREPARED STUFFING MIX
1 CUP LOW-SODIUM CHICKEN BROTH
3 CLOVES MINCED GARLIC
½ CHOPPED ONION
2 TBSP BUTTER

3 TBSP OLIVE OIL
1 TBSP FRESH THYME
1 TBSP FRESH ROSEMARY
1 TBSP CHOPPED SAGE
1 TBSP CHOPPED PARSLEY
BRUSSELS SPROUTS AND BABY
CARROTS, OR YOUR CHOICE OF SIDE
VEGETABLE.

Method

Preheat oven to 350 degrees.

In a large saucepan, melt butter over medium-high heat. Add chopped onion and sauté until it is soft and translucent. Add in chopped garlic, sage, parsley, apples and cranberries and sauté for 10 minutes or until herbs are fragrant. Remove from heat. Add broth and stuffing mix and stir until liquid is absorbed.

Cut a large slit in one side of each pork chop to form a pocket, being careful not to cut all the way through. Spoon filling evenly into each pocket.

In a bowl, mix together olive oil, rosemary and thyme. Spread on both sides of each pork chop with a brush or using hands. Toss carrots and halved brussels sprouts in the remaining mixture.

Line large baking dish with aluminum foil and arrange pork chops and vegetables

Bake, uncovered, for 30 minutes or until a meat thermometer reads 145° in thickest part of chop.

Let stand 5 minutes before serving with brussels sprouts and baby carrots. Enjoy!