



Rack of Pork Stuffed Chops

Makes 4 servings

Ingredients:

3 Tbsp butter, divided
1 large red onion, chopped, divided
½ cup Granny Smith Apple, cored and cut into ¼-inch pieces
3 Tbsp dried cranberries
2 cups bread, cubed
2 cups chicken broth, divided
1½ tsp salt, divided
1 tsp ground black pepper, divided
3 Tbsp parsley, chopped and divided
4 bone-in, double-cut loin chops (3 to 4 lbs)
3 Tbsp olive oil, divided
½ cup white wine
2 Tbsp all-purpose flour

Instructions:

Preheat oven to 350 F. Heat 2 Tbsp butter in a large ovenproof skillet over medium-high. Add ½ cup onion and the apple. Cook 5 minutes, or until softened. Add the cranberries, bread, ¾ cup broth, ½ tsp salt and ¼ tsp pepper. Stir until broth has absorbed. Mix in 2 Tbsp parsley. Set aside.

Cut a 3- to 4-inch long pocket into each pork chop, as deep as the bone. Stuff each pocket with the stuffing. Secure with toothpicks. Heat 1 Tbsp oil in the same skillet. Add half of the chops. Brown on both sides, approximately 3 minutes per side. Remove and place on a plate. Repeat with the remaining pork chops, using another Tbsp oil if needed. Place the chops back into the skillet. Sprinkle with salt and pepper. Transfer to oven. Roast for 10 minutes. Turn once. Roast an additional 10 to 12 minutes, or until internal temperature is 145 F in the thickest part. Transfer to a serving platter, cover to keep warm.

Return skillet to stove on medium-high. Add remaining oil, onion and wine. Simmer until reduced by half. Whisk in flour. Continue to whisk 1 to 2 minutes. Stir in the remaining broth. Simmer until slightly reduced. Season to taste. Whisk in the remaining butter. Transfer to serving plates. Drizzle with the pan sauce. Sprinkle with the remaining parsley.

Recipe courtesy of Swift Premium® & Ohio Pork Council

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Herb Roasted Rack of Pork

Makes 8 servings

Ingredients:

6 cloves garlic, minced
5 Tbsp olive oil, divided
4 Tbsp parsley, chopped and divided
2 Tbsp fresh thyme, chopped
2 Tbsp fresh rosemary, chopped
2 Tbsp fresh sage, chopped
1½ Tbsp plus 1 tsp salt, divided
1½ tsp ground black pepper, divided
1 Rack of Pork Roast
2 lbs Yukon Gold potatoes, cubed
1 medium onion, finely chopped
½ cup white wine
¾ cup chicken broth
2 Tbsp butter
2 Tbsp heavy cream

Instructions:

Preheat oven to 450 F. In a small bowl, combine garlic, 3 Tbsp olive oil, 3 Tbsp parsley, thyme, rosemary, sage, 1½ Tbsp salt and 1 tsp pepper. Score the pork on the fat side. Rub herb mixture into the slits and all over the pork. Place pork in a roasting pan. Let stand at room temperature for 30 minutes.

Toss the potatoes with the remaining olive oil and salt and pepper. Place around the roast. Roast 15 minutes at 450 F. Lower the heat to 350 F. Continue roasting until internal temperature reaches 145 F in the thickest part of the roast, about 1 hour 15 minutes.

Transfer meat to a cutting board and the potatoes to a platter. Cover to keep warm. To make accompanying sauce, place the roasting pan over a burner on medium-high. Add onion. Stir until softened, about 2 minutes. Add the wine. Scrape up any browned bits on the pan. Reduce by half. Add the broth. Simmer until slightly reduced. Whisk in the butter and cream, until butter is melted and cream is mixed. Pour into a serving bowl. Carve the Rack of Pork between the bones. Transfer to a serving platter with the potatoes. Sprinkle with remaining parsley. Serve with sauce.

Recipe courtesy of Swift Premium® & Ohio Pork Council.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

