



Ingredients

- 4 large boneless chops, 1 ¼ inch thick
- 1 Granny Smith apple
- 1 small onion, peeled and chopped
- 1/3 cup raisins
- 2 heaping tablespoons whole grain mustard
- 4 ounces pepper jelly
- ½ cup white wine (optional)

What To Do:

Preheat oven to 350-degrees.

Add jelly and mustard to small sauce pan and melt together over medium heat. Chop apple but leave the skin on. Peel and chop the onion. Mix the apple, onion and raisins together. With a very sharp knife, make a “pocket” in the pork chop, being careful not to cut all the way through. Then fill each pocket with the apple mixture and place in a baking dish. Spoon melted jelly sauce over the top of the chops and bake for 30-minutes.

If you'd like, drizzle about a ½ cup of white wine in the botton of the baking pan.