

ANDOUILLE-STUFFED DOUBLE-CUT PORK CHOPS

(WITH WHISKEY-BRAISED APPLESAUCE)

SOURCE: PRIME TIME EMERIL

Cook/Prep Time: perhaps 1 hour

INGREDIENTS:

3 TBS vegetable oil

**12 lb Andouille (or other spicy smoked sausage),
removed from casings/finely chopped**

1/2 C chopped yellow onions

1/4 C chopped green bell peppers

1/4 C chopped celery

1 tsp salt

1/2 tsp freshly ground black pepper

1 tsp minced garlic

2 C crumbled corn bread

1/2 C chicken stock or canned low-sodium chicken broth

2 TBS finely chopped fresh flat-leaf parsley

4 double-cut, bone-in loin pork chops (about 14 oz each)

1 TBS Essence or Creole Seasoning

16 slices bacon

2 C veal stock or canned low-sodium beef broth

Whiskey-Braised Applesauce (see recipe)

DIRECTIONS:

Heat 1 TBS oil in large heavy skillet over medium-high heat - add sausage & cook, stirring till browned (about 3 minutes) - add onions, peppers & celery - cook, stirring often, till tender (about 4 minutes) - add 1/2 tsp salt + the pepper - add garlic & stir till fragrant (about 1 minute) - add corn bread & chicken stock - cook, stirring, till corn bread is soft (about 1 minute) - remove from heat & mix in parsley - let cool about 10 minutes.

Preheat oven to 400° F. With thin sharp knife, cut slit into side of each chop (about 2 1/2" across & 1" deep) - season chops with remaining 1/2 tsp salt + Essence - stuff each chop with about 1/2 C of corn bread stuffing (chops will be very full) - wrap 4 slices bacon around each chop, making sure each bacon end overlaps the next, so that the chop is completely wrapped.

Heat remaining 2 TBS oil in very large heavy ovenproof skillet over medium-high heat - carefully lay chops in pan - cook till bacon is crisp (about 4 minutes/side). Transfer skillet to oven & roast 20 minutes - transfer chops to platter & tent with foil to keep warm - pour out fat in skillet & discard.

Pour veal stock into skillet & bring to boil over medium-high heat, stirring constantly with wooden spoon - cook till slightly thickened (about 10 minutes).

Serve chops with pan gravy spooned over them + Whiskey-Braised Applesauce on side.

Servings: 4