**[Carol’s Momma’s Famous Sausage Stuffed Pork Chops](https://zradio.org/quick-family-recipes/stuffed-pork-chops/%22%20%5Ct%20%22_blank)**

My momma was famous for making today’s QFR…I seriously grew up on these Sausage Stuffed Pork Chops. If you are wondering what made them famous, then you don’t know my momma lol! She’s my Southern cook who makes meals for an army instead of the three people sitting at the table. My mom is so funny and outgoing and always called all of her recipes famous…with food this good, who was going to question her lol?

So, today’s recipe is ONLY SEVEN (7) INGREDIENTS. That’s right, just 7!!! We can make this together in no time. You can actually put the whole thing together tonight after dinner, so you aren’t starving as you make it and then dinner is ready after baking it for 30 minutes tomorrow night! There’s just a few easy steps to make this…searing, stuffing, baking (oh my!), and you only need a pan, mixing bowl, cutting board and an oven proof dish to make it! Easy cleanup!!!

The best part of this recipe is that sausage stuffing…oh man, it’s heaven! I brought in 2 of these babies to the Z today and they were gone so fast! I grew up on this sausage stuffing every Thanksgiving…you will wow people if you stuff your turkey with this stuffing. The trick is that you add raw sausage to the mixture…you are pretty much making a meatloaf with it. That means as it cooks in the turkey or over your pork chop or chicken, the drippings from the sausage is running into your meat, keeping everything juicy and oh so tasty! I can’t wait to get home and have it again tonight for dinner…so let’s all jump in the kitchen together, and let’s get started!

**Ingredients:**

* 8 Boneless Pork Chops
* 1 Package of Jimmy Dean Hot Sausage
* 1 Blue Bag of Pepperidge Farms Italian Seasoning Stuffing
* 3 Stalks Celery
* 1 Onion
* 4-5 Tbsp. Butter
* 2 Cups Chicken Stock
* Salt, Pepper and Olive Oil

**How to Make:**

* Preheat Oven to 350 Degrees Fahrenheit
* Add 2 Tbsp. of butter to a pan on medium heat and let it melt on the stove
* Chop up your onion and celery
* Add chopped celery and onion to the hot pan with melted butter and add the rest of the butter
* Let your veggies cook down till they are soft
* Add in 2 cups of chicken stock and let is cook till it boils
* In a large mixing bowl, add in the entire bag of stuffing, raw sausage, and the veggies, stock and buttery mixture. Set aside and let it cool before doing anything with it.
* Generously salt and pepper both sides of your pork chop
* Take your same pan that you used to cook down the veggies, add olive oil and place on high heat.
* When your olive oil sizzles, add your pork chops to the pan to sear. I did four at a time not to overcrowd them, otherwise you don’t get a good sear and your meat becomes mushy (my very uber technical term there, lol). Sear for about a minute on each side.
* Remove pork chops and place in an ovenproof glass dish.
* Back to the stuffing, make sure it’s not too hot, wash your hands and mix together. You are basically making a meatloaf.
* Place a mini meatloaf on top of each pork chop.
* Place your Sausage Stuffed Pork Chops in the preheated oven for 30-35 minutes (if you use thicker, bone-in pork chops, cook time will be longer). You will want to, but don’t overcook. It continues to cook in the pan when you pull it out of the oven. I always cut into one of the thickest chops to make sure there is no pink, replace the stuffing back on top, and no will ever know.
* Serve as is or with your favorite side dishes like mashed potatoes and gravy and such.
* Enjoy!

Let’s see your pork chop moments in the kitchen. Share your pictures on [Ellis and Tyler’s Facebook page](http://facebook.com/Z88.3Mornings)!

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Originally posted on [Carolbake.com](http://carolbake.com/)