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Stuffed Pork Chop Recipe

3# boneless pork loin roasts
1# Mild or Hot Italian Sausage
Chopped green peppers, onions, paprika

Procedure:

- *Lay loin on cutting board and trim boneless pork loin of any excess fat.
- *Slice a nice size pocket in side of loin. Start 1" from end and cut to 1" of other end.
- *Put Italian Sausage in mixing bowl and add onions and green peppers and mix by hand.
- *Stuff meat mixture in pocket. Sprinkle with paprika for color.

Cooking

Place in baking pan, add water & cover. Bake at 350 degrees preheated oven for 1 1/2 hrs or until internal temp. of 155 degrees.

Grilling

Wrap loin in foil and grill over medium heat 1-1 1/2 hours. Grill until internal temp. of 155 degrees. Turn occasionally. Wrapping in foil keeps the juice in for a great tasting meal.