



## Savory Stuffed Pork Chops

1/2 cup finely chopped onion  
3 Tbsp. butter  
1 1/2 cups small day-old bread cubes (white bread or a mix of white and wheat)  
1/2 tsp. salt  
1/2 tsp. leaf sage, crumbled  
1/2 tsp. leaf thyme, crumbled  
1/2 tsp. pepper  
1 egg, slightly beaten  
4 pork loin chops, each about 1 3/4 inch thick  
3 to 4 Tbsp. butter or canola oil  
2 Tbsp. flour  
1 cup chicken broth

In a large skillet, sauté the onion in the butter, about 4 minutes or until tender. Remove from heat. Toss in the bread crumbs, sage, thyme and pepper. Add egg; mix well. Cut a deep pocket in the larger meat side of each chop. Fill pockets with stuffing; fasten openings with wooden picks. Melt remaining butter (or oil) in a large skillet. Brown chops, about 4 minutes on each side. Add 1/3 cup water to skillet. Bring to a boil then lower heat. Cover. Simmer 40 minutes or until chops are tender, adding a bit more water if the pan starts to go dry. Transfer to serving platter. Gravy: stir flour into drippings in skillet. Cook 1 minute. Stir in chicken broth. Cook, stirring constantly, until gravy thickens. Season with salt and pepper, to taste. Serve the gravy over the chops. Serves 4.



## Gourmet Au Gratin Potatoes

1 can (1 lb.) sliced potatoes, reserving liquid  
1 cup milk  
2 Tbsp. butter  
Scant 1/2 tsp. salt  
1/8 tsp. black pepper  
1 1/2 cups instant mashed potato flakes  
1/3 cup sour cream  
1/2 cup packed Cheddar cheese  
3 Tbsp. finely chopped onion  
1 egg, well beaten

Drain potatoes, reserving the liquid. Add water to liquid to make 1 cup. (If using skim milk in rest of recipe, use milk here). In a 4-cup microwaveable container, combine this with 1 cup milk, butter, salt and pepper. Microwave on High just until mixture comes to a boil (just starts to bubble around the edges), about 4 minutes. Stir in the instant potato flakes. Let stand 2 minutes. Meanwhile, cut sliced potatoes into strips. Fold strips into the milk-potato mixture along with the sour cream, cheddar cheese and onion. Stir in the egg. Place 2 Tbsp. butter in a 9x9 glass pan. Cover pan with waxed paper, then microwave 60 seconds on High to melt the butter. Pack potato mixture into pan, atop the melted butter. Recover with waxed paper. Microwave on high 12 minutes, stirring 3 times at 3-minute intervals, such that edges of the potato mixture gets to the center and the softer center gets to edge. If your microwave doesn't have a turntable, rotate the dish 1/2 turn after stirring. At end of cooking time (12 minutes) potatoes will still be a little soft in the center. Let stand 2 minutes before serving.

Alternate preparation: Bake at 375 degrees for 30 to 40 minutes. If desired, when golden place 3 inches under broiler for 2 to 3 minutes, at serving time, to crisp top. Watch! It will brown quickly.



## Blue Cheese Salad Dressing

$\frac{3}{4}$  cups canola oil  
 $\frac{1}{4}$  cup white vinegar  
3 Tbsp. sugar  
1 tsp. salt  
1 tsp. dry mustard  
 $\frac{1}{4}$  tsp. white pepper  
2 tsp. finely minced onion  
 $\frac{1}{4}$  cup crumbled blue cheese  
Extra blue cheese, as desired

Combine all ingredients in a jar then shake well.  
Store covered, in the refrigerator.



## Chocolate Upside-down Cake

Batter:  
 $\frac{3}{4}$  cup white sugar  
1  $\frac{1}{4}$  cup all-purpose flour\*  
2 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
2 Tbsp. butter  
1 square unsweetened chocolate  
 $\frac{1}{2}$  cup milk  
1 tsp. vanilla  
 $\frac{1}{2}$  cup nuts, optional (walnuts recommended)

Topping:  
 $\frac{1}{2}$  cup white sugar  
 $\frac{1}{2}$  cup brown sugar  
2 Tbsp. cocoa  
1 cup hot water

Preheat oven to 350 degrees. Combine  $\frac{3}{4}$  cup white sugar through salt; set aside. Melt the butter and chocolate together over medium heat, stirring frequently. Remove from heat. Add the vanilla. Mix in the dry ingredients, alternately with the milk, until blended. Fold in the nuts, if using. Turn mixture into a greased 8x8 cake pan; set aside. For topping, combine  $\frac{1}{2}$  cup white sugar and  $\frac{1}{2}$  cup brown sugar along with the cocoa. Sprinkle this over the batter in the pan. Pour the hot water in around the pan edges as well as drizzling over the entire top. Place in preheated oven. Bake for 35 to 40 minutes or until a toothpick in the center comes out clean. Serve with whipped cream or a bit of ice cream, as desired. \*Note: for a slightly less dense cake, reduce the amount of flour by 2 Tbsp.