

Crockpot Corn Stuffed Pork Chops

Ingredients

- 6 Pork chops
- 2 tb Minced green pepper
- 7 oz Whole kernel corn undrained
- 1 t Salt
- 1/2 tsp Sage
- 1 cup Soft bread crumbs
- 1 tb Instant minced onion

Instructions

1. Have the butcher cut a pocket or with a sharp knife cut a horizontal slit in the side of each chop forming a pocket form stuffing.
2. Mix undrained corn, bread crumbs, onion, pepper, sale and sage.
3. Spoon corn mixture into the slits.
4. Close with toothpicks or small skewers.
5. Place on a metal rack or trivet in crock-pot.
6. Cover and cook on low for 6 to 8 hours.

Especially good with fruit-salad and lemon-buttered broccoli. **Servings: 5 to 6**