



*America's*  
**FAVORITE**  
*Pork Chop Recipes*

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*Discover delicious ways  
to cook with pork.*





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## Letter from the Editors

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Dear Reader,

After a long hard day, one of the most difficult things to do is muster the energy to make dinner; however, that doesn't have to be the case. You can make meals that are quick, affordable and full of flavor. The key is picking the right ingredients. For quick and cheap meals, that key ingredient is pork chops. Easy to make, chock full of flavor and everyday affordable, the pork chop is the perfect cut of meat to use to whip up tasty dinners in no time.

At RecipeLion we have put together a pork chop recipe collection that will create a great spread, but won't leave you cooking in the kitchen all day. Our pork chop recipes are quick and easy and are sure to please even the pickiest eaters. From grilled pork chops and stuffed pork chops to fried pork chops and baked pork chops, we've got something for everyone.

This collection of America's favorite pork chop recipes will help you cook for any day. Create beautiful dishes for your outdoor tables or simple and hearty recipes for the everyday. Within the 30 recipes featured in this eBook, there is a pork chop recipe for everybody.

For even more quick and easy pork chop recipes, quick and easy dinner ideas, cooking tips and more, visit us at [www.RecipeLion.com](http://www.RecipeLion.com).

Our eBooks, like all our recipes, are absolutely FREE to members of our cooking and recipe community. Please feel free to share with family and friends and ask them to check out our website at [www.RecipeLion.com](http://www.RecipeLion.com).

Sincerely,

*The Editors of RecipeLion*

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## Barbecued Pork Chops



### Description

Know how to cook pork chops on the grill with this grilled pork chop recipe. It's a free, easy and simple pork chop recipe all will think is the best pork chop recipe.

**Serves:** 6

### Ingredients

- 6 rib or loin pork chops, cut 3/4 to 1-inch thick
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup chili sauce
- 1/2 cup water
- 1/4 cup vinegar
- 2 tablespoon brown sugar
- 1 tablespoon finely chopped onion
- 1 teaspoon dry mustard
- 1 teaspoon Worcestershire sauce

### Instructions

1. Place pork chops in 13 x 9-inch baking dish. Season with salt and pepper.
2. Combine remaining ingredients; pour mixture over chops. Grill, or bake at 325 degrees F for 30 minutes.
3. Turn chops. Grill or bake 1 to 1 1/2 hours longer, until tender. Skim off fat and spoon remaining sauce over chops.

## Basil Baked Chops for Two



### Description

Use this baked pork recipe to impress and to show someone else you know how to make tender pork chops. It's a simple pork chop recipe that's bound to impress.

**Serves:** 2

### Ingredients

- 2 pork chops (7 ounces each), trimmed
- 2 sheets heavy-duty aluminum foil (18
- $\frac{1}{4}$  teaspoon garlic powder
- $\frac{1}{4}$  teaspoon pepper
- 2 sliced zucchini
- 1 cup thinly sliced carrots
- 2 tablespoon chopped onion
- 1 teaspoon dried basil

### Instructions

1. Place each pork chop in the center of a piece of foil. Sprinkle with garlic powder and pepper. Top with zucchini, carrots and onion. Sprinkle with basil.
2. Bring opposite long edges of foil together over the top of vegetables and fold down several times. Fold the short ends toward the food and crimp tightly to prevent leaks.

3. Place foil pouches on a baking sheet. Bake at 350 degrees F for 45-55 minutes or until pork juices run clear and vegetables are tender.



## Chicken Fried Pork Chops



### Description

Simple pork chop recipes are rarely more delicious than this free easy pork chop recipe. For an easy pork chop recipe, this might be the best pork chop recipe that involves frying.

**Serves:** 4

### Ingredients

- 4 pork chops, trimmed of fat
- 2 eggs, beaten
- 3 tablespoon water
- $\frac{1}{4}$  cup flour
- $\frac{3}{4}$  cup cornmeal

### Instructions

1. Whip eggs with water. Mix remaining ingredients and place on plate.
2. Dip chops into egg wash, then into cornmeal coating.
3. Pan-fry in a bit of oil over medium heat until golden brown.

## Chops with Braised Cabbage and Apples



### Description

Amongst easy pork chop recipes, this recipe is sublime. Let the best pork chop recipe show you how to make tender pork chops.

**Serves:** 4

### Ingredients

- 4 bacon strips, chopped
- 2 tablespoon sugar
- 1 onion, chopped
- 2 pound cabbage, shredded
- 2 apples, peeled, sliced
- 2 tablespoon vinegar
- ½ cup dry red wine
- ½ cup water
- 4 pork loin chops
- 2 tablespoon Dijon mustard
- salt, to taste
- freshly ground black pepper, to taste
- 2 tablespoon vegetable oil

### Instructions

1. Put bacon in skillet and fry.
2. Add sugar, and stir for 2 minutes. Add onion and then cook for another 2 minutes. Stir in

cabbage, apples, vinegar, and wine. Cover and cook over low heat for 10 minutes.

3. Add water, and cook uncovered for 30 to 40 minutes. Lightly coat pork chops with mustard. Salt and pepper the pork chops to taste.

4. Heat oil in a large skillet over medium-high heat. Holding sideways, cook pork chops fat-side down until fat is browned.

5. Lay chops flat, cover skillet and cook for 5 to 6 minutes. Flip chops over, replace cover and cook for another 10 minutes or until meat is no longer pink.

Note: This dish can be served hot or cold.

## Country-Style Pork Chops

### Description

From simple pork chop recipes, you could not ask for more flavor than the amount this best pork chop recipe offers.

Serves: 4

### Ingredients

- 4 large pork chops
- $\frac{1}{4}$  teaspoon salt
- 2 small apples, cored
- 1  $\frac{1}{2}$  tablespoon brown sugar
- 2 tablespoon flour
- 1 cup water
- 2 teaspoon vinegar
- 4 tablespoon dark raisins
- 2 teaspoon brown mustard

### Instructions

1. Sprinkle chops with salt. Brown both sides in skillet.
2. Preheat oven to 400 deg F.
3. Put chops in baking disk.
4. Slice apples into rings leaving skin on. Place apple rings on chops and sprinkle each chop with 1  $\frac{1}{2}$  Tbsp brown sugar.
5. Mix flour rapidly into cold water stirring with fork. Add vinegar to flour mixture and pour into skillet.
6. Add raisins and simmer over medium heat until thickened. Fold in mustard. Pour sauce over chops and bake for 30 minutes.

## Crispy Oven-Baked Pork Chops



### Description

Oven baked pork chops make for simple pork chop recipes that are full of flavor. This is a tasty recipe all will enjoy.

**Serves:** 6

### Ingredients

- 6 pork loin chops, approx. 1/2 to 3/4 inches thick
- 1 box corn flakes, crushed
- 2 tablespoon garlic powder
- 1 tablespoon kosher salt
- 2 freshly ground black pepper
- 1 tablespoon rubbed sage
- 4 eggs, slightly beaten
- 1 cup flour

### Instructions

1. Combine the corn flake crumbs, garlic powder, salt, pepper and sage together in a large flat pan. Mix well. Beat the eggs in a medium bowl. Pour the flour into a large bowl.
3. Take one chop and dip it into the flour, followed by the egg and finally the corn flake mixture. Set it aside on a lightly oiled cookie sheet and repeat the procedure for the remaining 5 chops.
4. Place the chops on the middle rack of a preheated 350 degrees F oven and bake for 25 to 30 minutes, or until the internal temperature reaches 160 degrees F for medium.

## Danish Puff Pork Chops



### Description

This breaded oven baked pork chop recipe is an instant classic. It the baked pork chop recipe that you will always turn to for dinner. Utilize this recipe to know how to make breaded pork chops that are tender and succulent.

**Serves:** 4

### Ingredients

- 4 pork chops, 3/4 to 1 inch thick
- 2 tablespoon vegetable oil
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 2 tablespoon butter or margarine
- 1/4 cup flour
- 1 cup milk
- 1 egg, lightly beaten
- 1 small onion, grated
- 1 cup sharp cheddar cheese, shredded

### Instructions

1. Preheat oven to 350 degrees F.
2. Trim fat from pork chops. In a 10-inch skillet over medium-high heat, brown chops on both sides in oil.
3. Place in a shallow 2-quart baking dish. Sprinkle with salt and pepper; keep warm.

4. Meanwhile, in a small saucepan over medium heat, melt butter or margarine. Add flour. Cook and stir for 1 minute. Add milk. Stirring, bring to a boil and boil until thickened.

5. Remove from heat. Beat in egg until smooth. Stir in onion and cheese. Over low heat, cook and stir just until cheese melts. Spoon one-fourth of the sauce over each chop, spreading to edges.

6. Bake, uncovered, for 35 to 45 minutes or until chops are done and cheese is puffed and golden brown.

## Easy Sauerkraut Pork Chops



### Description

Add some tang to dinner with this easy pork chop recipe. While this may be one of the most simple pork chop recipes you can find, don't be surprised by its superior taste.

**Serves:** 5

### Ingredients

- 6 pork chops
- 3 cans sauerkraut
- 3 medium cloves of garlic
- salt and pepper to taste

### Instructions

1. Put everything in a roasting pan, or a covered casserole dish, or in a pinch, you can use a crock pot, just reduce the ingredients to fit. Make sure the sauerkraut covers everything.
2. Cook in the oven at 350 degrees F for about 2 1/2 hours, until the pork is very tender.



## Easy Zucchini Pork Chops



### Description

If you want to know how to make tender pork chops, then look no further because this free easy pork chop recipe has your answers. This simple pork chop recipe is bound to please.

**Serves:** 4

### Ingredients

- 1 pound boneless pork cutlets (about 4)
- 1 jar of spaghetti sauce
- 1 zucchini, sliced in 1/2 inch slices
- 4 ounce sliced mozzarella

### Instructions

1. Brown both sides of pork in skillet.
2. Place zucchini slices on top of the pork. Pour entire jar of spaghetti sauce over pork, covering all of it.
3. Cover with lid and Simmer on med-low heat for 1 hour. Place mozzarella slices on pork and melt.

## Fruit & Nut Stuffed Pork Chops



### Description

Oven baked pork chops are always a delicious choice. Use stuffed pork chop recipes like this one to impress friends and family.

**Serves:** 6

### Ingredients

- 6 thick pork chops, with stuffing pocket cut
- $\frac{1}{4}$  teaspoon pepper
- 2 cup Italian seasoned bread crumbs, divided
- $\frac{1}{2}$  cup apple, peeled and chopped
- $\frac{1}{3}$  cup cheddar cheese, shredded
- 2 tablespoon finely chopped pecans, toasted
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{8}$  teaspoon apple pie spice
- 2 tablespoon butter, melted
- 1 cup orange juice, divided

### Instructions

1. Sprinkle chops with pepper; set aside.
2. Combine 1  $\frac{1}{2}$  cups with remaining ingredients except for  $\frac{1}{2}$  cup orange juice. Stuff each chop and coat with remaining bread crumbs.

3. Preheat oven to 350 degrees F.
4. Place chops in a 13X9X2" baking pan and drizzle with remaining orange juice. Bake, covered, 20 minutes.
5. Uncover and bake another 30-35 minutes. Serve immediately.

## Ginger Ale Pork Chops



### Description

This is the best pork chop recipe involving ginger. Meld savory and tangy with this easy pork chop recipe.

**Serves:** 4

### Ingredients

- 4 loin pork chops, about 1 inch thick
- $\frac{1}{2}$  teaspoon ground ginger
- 1 tablespoon unsalted butter
- $\frac{3}{4}$  cup ginger ale
- $\frac{1}{4}$  cup fresh ginger, minced
- $\frac{1}{4}$  cup crystallized ginger, slivered
- $\frac{1}{4}$  cup walnuts, coarsely chopped
- $\frac{1}{4}$  cup golden raisins
- $\frac{1}{2}$  cup heavy or whipping cream

**Instructions**

1. Preheat the oven to 350 degrees F.
2. Sprinkle the pork chops all over with the ground ginger.
3. Melt the butter in a large skillet, and brown the pork chops over medium-high heat, 2 to 3 minutes per side.
4. Transfer the chops to a flameproof baking dish. Add the ginger ale, fresh ginger, and crystallized ginger to the skillet, and cook over high heat for 2 to 3 minutes.
5. Pour this over the chops, transfer to the oven, and bake for 30 minutes.
6. Sprinkle the walnuts and raisins over the chops, and bake an additional 15 minutes.
7. Transfer the chops to a serving platter and keep warm. Add the cream to the baking pan and place it over high heat.
8. Cook, scraping up the brown bits, until the sauce is slightly reduced and thickened, about 2 minutes. Pour the sauce over the chops and serve immediately.

## Glazed Pork Chops



### Description

Grilled pork chop recipes are always tasty, but this easy pork chop recipe ups the flavor ante. Learn how to cook pork chops on the grill with extra flavor from a delicious marinade.

**Serves:** 4

### Ingredients

- $\frac{2}{3}$  cup apricot or peach preserves
- $\frac{1}{2}$  cup bottled Italian dressing
- 2 tablespoon Dijon mustard
- 4 pork chops, (1 inch thick, about 1  $\frac{1}{2}$  pounds)

### Instructions

1. In a medium bowl, combine the peach preserves, dressing, and mustard.
2. In a large non-aluminum baking dish, arrange the chops in one layer. Pour  $\frac{3}{4}$  cup apricot marinade over the chops, turning to coat. Reserve the remaining marinade and refrigerate.
3. Cover the pan and marinate in the refrigerator, turning occasionally, 3 to 24 hours.
4. Prepare the grill or broiler. Remove the chops from the marinade, discarding the marinade.
5. Grill or broil the chops, turning once and brushing frequently with the reserved marinade, until the chops are done. Remove to a platter and serve.

## Green Chili Pork Chops



### Description

Up the spice on your pork dinner with this simple pork chop recipe. This easy pork chop recipe is spicy and will make any mouth water.

**Serves:** 4

### Ingredients

- 1/2 onion, roughly chopped
- 6 garlic cloves, peeled
- 4 pork sirloin steaks or boneless pork chops
- 5 cup water
- 2 roasted poblano chilies
- 1/2 bunch fresh cilantro
- 2 toasted corn tortillas, torn
- fresh black pepper and salt

### Instructions

1. Lightly brown pork in large sauce pan or Dutch oven.
2. Add onion, garlic and water to pot and bring to a boil. Reduce heat and simmer one hour.
3. Meanwhile, roast poblano chilies under broiler and skin and seed them. Roughly chop toss into blender.
4. Tear up and add tortilla and the cilantro. Add water, garlic and onion at end of hour and

blend until smooth.

5. Return to pot and simmer pork in sauce for 10 minutes, adding fresh pepper and sauce



## Island Barbecue Pork Chops

### Description

There's nothing like the flavor combination of sweet, saucy, spicy and tangy to spice up easy pork chop recipes. This simple pork chop recipe is fun, delicious and will make you forget that you don't live in a tropical paradise.

**Serves:** 6

**Preparation Time:** 5 min

**Cooking Time:** 20 min

### Ingredients

- 1/2 cup barbecue sauce
- 1/4 cup pineapple juice
- 1 garlic clove, minced
- 2 vanilla beans
- 1 teaspoon ground allspice
- 6 pork loin chops, 1/4 inch thick

### Instructions

1. Mix the barbecue sauce, juice, garlic, vanilla and allspice.
2. Grill chops 3-4 inches from heat for 10 to 12 minutes, on each side or until done, brushing frequently with barbecue sauce.

## Zesty Grilled Chops



### Description

The best things in life are free, and some of the best grilled pork chops are free easy pork chop recipes. Add some tang with this zesty grilled pork chops recipe.

**Serves:** 6

### Ingredients

- $\frac{3}{4}$  cup soy sauce
- $\frac{1}{4}$  cup lemon juice
- 1 tablespoon chili sauce
- 1 tablespoon brown sugar
- 1 clove garlic, minced
- 6 rib or loin chops (about 1 1/2 inches thick)

### Instructions

1. Combine soy sauce, lemon juice, chili sauce, brown sugar and garlic. Place chops in a glass baking dish and pour marinade over.
2. Cover and refrigerate 3-6 hours or overnight; turn chops over to marinate.
3. To cook, grill or broil 4 inches from the heat to desired doneness. Brush occasionally with the marinade.

## Sweet and Sour Pork Chops



### Description

Easy pork chop recipes can be delicious, and this pork chop recipe is proof. This is the best pork chop recipe you can whip up last minute.

Serves: 4

### Ingredients

- 4 pork chops
- $\frac{1}{2}$  cup chopped celery
- $\frac{1}{4}$  green pepper, chopped
- 1 tomato, cubed
- 1 cup pineapple, cubed
- sweet and sour sauce

### Instructions

1. Cook pork chops until well done.
2. Sauté celery and pepper until tender but still somewhat crisp.
3. Add tomato and pineapple. Cook 1 minute.
4. Place pork chops on platter. Cover with pineapple-vegetable mixture. Pour sauce over ingredients. Serve with steamed rice.

## Spicy Honey Glazed Pork Chops



### Description

Simple pork chop recipes should not taste this other-worldly. Try a baked pork chop recipe with sweetness and spice for your next meal.

**Serves:** 6

### Ingredients

- 5 center 1/4 inch pork chops
- 1 cup honey or molasses
- 1 1/2 teaspoon parsley
- 1/4 teaspoon rubbed sage
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon coarse black pepper
- 2 tablespoon onions, chopped fine
- 1 garlic clove, chopped fine
- 2 tablespoon olive oil
- olive oil cooking spray

### Instructions

1. Mix honey, black pepper, parsley, sage and cayenne pepper in large flat bowl. In small skillet, add olive oil and garlic and onions
2. Simmer until onions a transparent and smaller. You may need to add small amounts of water to keep from burning. Spray baking dish with cooking spray. Preheat oven at 325 degrees F. Remove onions and garlic mixture and add to honey mixture.
3. Dip chops in glaze and place inside dish. Bake for 1 hour.

## Tangy Smothered Pork Chops



### Description

This might be the best pork chop recipe you've ever tried. It's a free, simple, easy pork chop recipe. What more could you want?

**Serves:** 4

### Ingredients

- 1/2 cup all-purpose flour
- 1/4 teaspoon garlic powder
- 4 pork loin chops
- 2 tablespoon vegetable oil
- 1 can condensed cream of mushroom soup
- 8 ounce can mushroom stems and pieces, drained
- 3/4 cup milk
- 1 container French-fried onions

### Instructions

1. In a shallow dish, combine flour and garlic powder; mix well. Coat pork chops with the seasoned flour.
2. In a large skillet, heat oil over high heat. Add pork chops and brown 2 to 3 minutes on each side. Add soup, mushrooms, and milk; mix well. Bring to a boil.
3. Reduce heat to medium, cover and cook 15 to 18 minutes, or until the pork chops are cooked through and tender. Sprinkle with French-fried onions and serve.

## Skillet Pork Chops 'n Rice



### Description

Need some free easy pork chop recipes for dinner? Why not give this pork chop and rice recipe a try.

**Serves:** 4

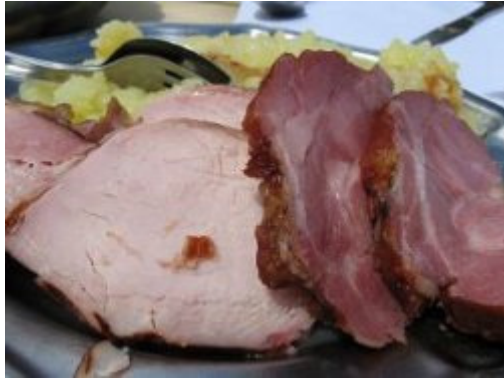
### Ingredients

- 4 pork chops (about 1 pound)
- salt and pepper
- 1 can onion soup
- 1 cup water
- $\frac{1}{2}$  cup chopped celery
- $\frac{1}{4}$  teaspoon thyme, crushed
- $\frac{1}{2}$  cup rice

### Instructions

1. In skillet, brown chops, pour off fat. Season with salt and pepper.
2. Add soup, water, celery and thyme. Cover; simmer 30 minutes.
3. Stir in rice. Cover; cook 20 minutes longer or until chops and rice are tender.

## San Francisco Pork Chops



### Description

This is the best pork chop recipe the Bay Area offers. Pair this free easy pork chop recipe with a nice California wine.

**Serves:** 4

### Ingredients

- 4 pork chops, 1/2- to 3/4-inch thick, about 1.5 lbs
- 1 tablespoon oil
- 1 clove garlic, minced
- 2 teaspoon oil
- 4 tablespoon dry sherry or broth
- 4 tablespoon soy sauce
- 2 tablespoon brown sugar
- 1/4 teaspoon crushed red pepper or more
- 2 teaspoon cornstarch
- 2 tablespoon water

### Instructions

1. Trim pork chops of fat. Heat oil in skillet. Brown chops on both sides. Remove and add a little more oil if needed.
2. Sauté garlic for a minute, being careful not to burn it.

3. Combine oil, sherry or broth, soy sauce, brown sugar and red pepper.
4. Place chops in skillet. Pour sauce over them. Cover tightly.
5. Simmer over low heat until chops are tender and cooked through, 30 to 35 minutes. Add a little water, 1 to 2 Tbsp. if needed to keep sauce from cooking down too much. Turn once. Remove chops to platter.
6. Stir in cornstarch dissolved in water. Cook until thickened. Pour over chops and serve.

Notes: Boneless pork loin chops can be used. Trim fat and pound to 1/4-inch thickness. Cooking takes only 20 minutes. Good served with thin spaghetti or noodles tossed with butter and sauce, green salad with sliced cucumbers and dinner rolls.



## Pork in Milk



### Description

Give this unusual flavor combination a try if you're in need of a quality simple pork chop recipe. This easy pork chop recipe will completely change your mind on the culinary possibilities of pork.

**Serves:** 4

### Ingredients

- 4 Pork chops on the bone, about 1
- 2 medium onions, chopped
- 1 pint milk
- 3 fresh sage leaves, chopped (or 1/4 teaspoon dried)
- 1 dried bay leaf
- 12 whole juniper berries
- salt
- pepper
- vegetable oil

**Instructions**

1. In a large, heavy pan, sauté the pork chops in the oil until they take on a little color, then remove them and sauté the onions.
2. Put the meat back in the pan and add the milk, enough to cover the chops. Stir to scrape off any crusty bits from the pan.
3. Add the sage, seasoning and juniper berries, and simmer for at least 2 hours - this part can also be done in a lidded casserole in the oven at a medium temperature.
4. Take out the juniper berries before you serve it! I like this dish with green beans.

## Pork Chops with Guinness Stout and Onion Gravy



### Description

When you take a simple pork chop recipe and add beer, it's hard to go wrong. Try this free easy pork chop recipe tonight to discover its rich, subtle flavors.

**Serves:** 8

### Ingredients

- 8 pork blade chops or sirloin chops, 1-inch thick
- salt and freshly ground pepper
- All purpose flour
- 1 tablespoon unsalted butter
- 2 tablespoon vegetable oil
- 3 large onions, thinly sliced
- 3 large garlic cloves, minced
- 1 cup Guinness stout or other dark beer
- 1 cup chicken stock
- 1 tablespoon coarse-grained mustard
- 1 tablespoon fresh parsley, chopped
- 1 1/2 teaspoon (or more) balsamic vinegar

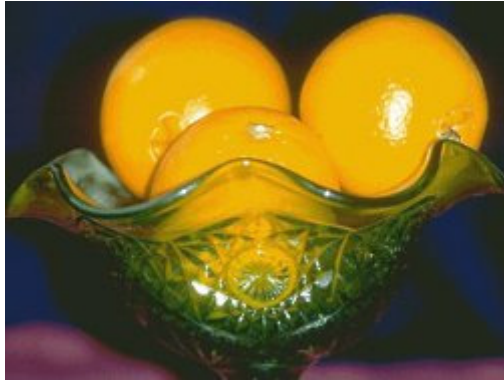
### Instructions

1. Season pork with salt and pepper. Dredge in flour, shake off excess.
2. Melt butter with 1 tablespoon oil in heavy large deep skillet over medium-high heat. Add pork in batches and brown well, about 6 minutes per side. Transfer pork to plate. Set aside.
3. Dredge onions in flour; shake off excess. Heat remaining 1 tablespoon oil in same skillet over

medium heat.

4. Add onions and garlic. Season with salt. Cover and cook 5 minutes, stirring once. Uncover and cook 4 more minutes, stirring occasionally.
5. Add 1/4 cup stout and 3/4 cup stock and bring to a boil, scraping up any browned bits.
6. Return pork to skillet. Spoon some of onions over pork. Add enough additional stout and stock to bring liquid halfway up sides of pork.
7. Cover skillet with foil, then lid. Reduce heat and simmer 20 minutes. Turn pork over and cook until very tender, about 25 more minutes.
8. Transfer pork and onions to platter using slotted spoon. Degrease pan juices.
9. Boil juices until thickened slightly, about 10 minutes. Whisk in 1 tablespoon mustard. Add chopped parsley and 1 1/2 teaspoons balsamic vinegar. Taste, adding more mustard or vinegar if desired.
10. Pour gravy over pork. Garnish with parsley and serve.

## Orange Pork Chops



### Description

Add a sweet flair to your pork chop cooking repertoire with this easy pork chop recipe. This simple pork chop recipe will blow your taste buds away.

**Serves:** 4

### Ingredients

- 4 large pork chops
- 1 tablespoon oil
- 1 cup water
- $\frac{2}{3}$  cup orange juice
- 2 tablespoon brown sugar
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{2}$  teaspoon salt
- 3 teaspoon corn flour
- $\frac{1}{2}$  an orange

### Instructions

1. Cook chops in hot oil until well browned on both sides. Pour off excess fat; stir in water, orange juice, brown sugar, cinnamon and salt. Bring to the boil, stirring; reduce heat, cover and simmer for 15 minutes, or until chops are tender.
2. Remove chops from the pan; stir in corn flour which has been blended with a little extra water; continue stirring until the sauce boils and thickens. Add thinly sliced orange and return chops to sauce; reheat gently.

## Mango and Brown Sugar Glazed Pork Chops



### Description

Use this free easy pork chop recipe to add a touch of sweetness to your meal. Your sweet tooth will love this simple pork chop recipe.

### Ingredients

- 3 ounce pork chops
- salt
- white pepper
- 2 tablespoon garlic, minced
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  cup citrus juice (orange or lemon)
- 3 tablespoon brown sugar
- 2 cup mango, julienne-cut

### Instructions

1. Pan fry pork chops, salt, pepper and garlic in wok.
2. Add the cinnamon, citrus juice, brown sugar and mango. Let simmer until cooked.
3. Put pork chops over a bed of rice. Pour remaining mango glaze over top of pork chops. Garnish with cilantro if desired and serve.

## Italian Stuffed Pork Chops

### Description

Surprise your taste buds by putting extra flavor inside a pork chop. This stuffed pork chop recipe is the best pork chop recipe to combine elegance and simplicity.

Serves: 4

### Ingredients

- 4 thick pork chops
- $\frac{1}{2}$  cup plain croutons, slightly crushed
- $\frac{1}{2}$  cup pesto sauce
- $\frac{1}{4}$  cup sundried tomatoes, chopped

### Instructions

1. Mix croutons, pesto sauce, and tomatoes. Stuff mixture inside pork chops.
2. Bake, uncovered, at 325-350 degrees F for about 1 hour, or until brown.
3. Cover tightly with foil, and continue baking until done.

## Easy Stuffed Pork Chops



### Description

Need a free easy pork chop recipe for dinner tonight? Look no further, because this is one of the best pork chop recipes you have tried. An easy and simple pork chop recipe, it is delicious and full of flavor.

**Serves:** 4

**Cooking Time:** 45 min

### Ingredients

- 4 loin pork chops, cut 1-1/4
- Salt & pepper to taste
- 2 tablespoon corn oil, divided
- 1 small onion, chopped (about 1/2 cup)
- 1 cup croutons
- 1/4 cup raisins (optional)
- 1 1/2 cup chicken broth, divided
- 2 tablespoon corn starch

### Instructions

1. Cut a deep picket in meaty side of each chop. Sprinkle with salt and pepper. Set aside.
2. In large skillet heat 1 Tbsp oil. Add onion and cook 3 minutes. Remove from heat.
3. Stir in croutons and raisins. Spoon crouton mixture into pork chops; close pocket with



wooden pick.

4. Add remaining 1 Tbsp oil to skillet; heat over medium-high heat. Add chops and brown about 3 min. on each side.

5. Add 1 cup chicken broth and bring to boil. Reduce heat, cover and simmer 25 min., turning once.

6. In small bowl stir remaining 1/2 cup chicken broth and corn starch. Add to skillet. Stirring constantly, bring to boil and boil 1 minute.

## Grilled Pork Chops with Blue Cheese

### Description

Learn how to cook tender pork chops on the grill with this great recipe. Marinating pork chops for the grill adds extra flavor, especially with a blue cheese sauce. After this recipe, you'll know how to make tender pork chops.

**Serves:** 4

**Preparation Time:** 30 min

**Cooking Time:** 20 min

### Ingredients

- 4 thick lean pork chops (or pork steaks)
- A-1 Sauce
- Kitchen Bouquet
- garlic powder (opt.)
- crumbled Blue Cheese
- Healthy Choice Blue Cheese Salad Dressing (or equivalent)

### Instructions

1. Coat chops with Kitchen Bouquet and A-1 sauce and sprinkle with garlic powder if desired. Allow to marinate for 30 minutes or so while getting the barbecue going.
2. Grill chops over medium heat about 10 min. per side. Time will depend on thickness of chops.
3. During last 5 min. sprinkle crumbled blue cheese over chops and then cover with the blue cheese dressing. Cover grill and allow the cheese to melt.

## Mexican Pork Chops and Beans



### Description

Learn how to make pork and beans with this easy pork chop recipe. This baked pork chop recipe with kidney beans is delicious and the best oven baked pork chop recipe you will try.

**Serves:** 4

**Cooking Time:** 45 min

### Ingredients

- 1 Reynold's Oven cooking bag, large size
- 2 tablespoon flour
- 1 cup thick and chunky salsa
- 2 tablespoon lime juice
- $\frac{3}{4}$  teaspoon chili powder
- $\frac{1}{2}$  teaspoon garlic powder
- 4 pork chops,  $\frac{1}{2}$  inch thick, fat trimmed
- 1 can (16 oz.) light red kidney beans, drained
- 2 medium green, yellow, orange, or red sweet peppers, cut into cubes

### Instructions

1. Preheat oven to 350 degrees F.
2. Shake flour in cooking bag; place in 13x9x2-inch baking pan.
3. Add salsa, lime juice, chili powder and garlic powder to bag. Squeeze bag to blend

ingredients.

4. Place pork chops in bag. Spoon bans and peppers around pork chops.
5. Close bag with nylon tie; cut 6 half-inch slits in top.
6. Bake until pork chops are tender, 35 to 40 minutes. Let stand in bag 5 minutes.

## One Pot Pork Chop Supper



### Description

Simple pork chop recipes do not get any easier than this one. With only a few ingredients and one pot, you'll have dinner in less than an hour. This is one of those easy pork chop recipes you'll turn to over and over again.

**Serves:** 4

### Ingredients

- 4 pork chops (about 1 pound)
- 1 can tomato soup
- $\frac{1}{2}$  cup water
- 1 teaspoon Worcestershire sauce
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon caraway seeds or oregano (optional)
- 6-8 small whole potatoes or 3 medium, quartered
- 4 small carrots, split lengthwise and cut into 2 inch pieces

### Instructions

1. In skillet, brown chops. Pour off fat.
2. Add soup, water, Worcestershire sauce, salt, caraway, potatoes and carrots.
3. Cover; simmer 45 minutes or until tender.

## Pecan Pork Chops



### Description

This Pecan Pork Chops recipe is one of the best free easy pork chop recipes around. This stuffed and baked pork chop recipe is a crowd favorite.

**Serves:** 6

### Ingredients

- 6 tablespoon margarine
- $\frac{1}{2}$  cup chopped celery
- $\frac{1}{2}$  cup pecans
- $\frac{1}{4}$  cup chopped onion
- 1 cup herb seasoned stuffing mix
- $\frac{1}{2}$  teaspoon salt
- 1 tablespoon chopped parsley
- $\frac{1}{4}$  teaspoon pepper
- 6 Center cut chops, 1  $\frac{1}{2}$  inch thick, with pocket for stuffing
- $\frac{1}{2}$  cup apple juice

### Instructions

1. In large skillet, melt 4 tablespoon margarine over medium heat. Add celery, pecans and onion, sauté until tender. Mix in stuffing mix, parsley, salt, and pepper.
2. Stuff mixture into pork chops. Melt remaining margarine in skillet, slowly brown chops on both sides.

3. Transfer to shallow baking dish, pour apple juice over chops.
4. Cover and bake at 350 degrees F for 1 hour or until tender.

## French-Style Pork Chop Casserole

### Description

Amongst all of the pork chop casserole recipes in existence, this pork chop casserole recipe is the best. Combine pork chops with delicious gourmet ingredients like premier cabbage and white wine to make the best of the pork chop casserole recipes.

**Serves:** 4

### Ingredients

- 1 small young cabbage
- Salted water
- Salt and pepper
- 1 cup cream
- 4 pork chops
- Butter
- $\frac{1}{2}$  cup white wine
- 1 pinch sage
- Parmesan cheese
- 

### Instructions

1. Remove the outside leaves of a small young cabbage, slice it finely, and boil it for 3 to 7 minutes in salted water. The cabbage slices are best when they are about half an inch wide -- do not make them shreds, such as one might use in a slaw. Drain the cabbage thoroughly, add salt and pepper and 1 cup of cream, and simmer it, covered, for 10 to 30 minutes until the cabbage is done.
2. Meanwhile, in an iron skillet sauté 4 lean, well-trimmed pork chops in a little butter until they are brown and cooked through. Remove the chops and season them with salt and freshly ground pepper. Stir  $\frac{1}{2}$  cup of white wine briskly into the pan juices, add a good pinch of sage, and simmer the mixture for a couple of minutes. Stir this juice into the creamed cabbage.
3. Spread half the cabbage in the bottom of an ovenproof casserole. Add the pork chops, cover them with the rest of the cabbage, and sprinkle generously with the grated Parmesan and a little melted butter.
4. Bake the casserole, uncovered, in a 350 degree F oven for 20 minutes, or until the top is golden brown.



## Pork Chop Rice Casserole

### Description

Add flavor and variety to your weekday cooking routine with pork chop casserole recipes. This pork chop and rice casserole recipe is simply divine. Good luck finding pork chop rice casserole recipes tastier than this pork chop and rice casserole recipe.

**Serves:** 4

### Ingredients

- 1 <sup>3</sup>/<sub>4</sub> cup water
- 1 <sup>1</sup>/<sub>2</sub> cup Minute Rice
- 4 slices bacon
- 2 eggs, beaten
- 2 tablespoon water
- <sup>1</sup>/<sub>4</sub> cup green onion, sliced
- 3 tablespoon soy sauce
- 4 pork chops

### Instructions

1. In a saucepan bring 1 1/2 cups water to boiling. Remove from heat; stir in rice. Cover; set aside.
2. In skillet cook bacon until crisp. Remove bacon and crumble, reserving 2 tablespoons drippings. Set aside.
3. In bowl combine eggs and the 2 tablespoons water. In skillet cook eggs in 1 tablespoon of the reserved drippings until set, stirring occasionally.
4. Cut eggs in narrow strips. Add rice, bacon, onion and the 3 tablespoons soy sauce to eggs; mix well. Turn into a greased 1 1/2-quart casserole.
5. In skillet brown chops on both sides in remaining 1 tablespoon drippings.
6. Arrange chops atop rice mixture; brush with additional soy sauce.
7. Bake, covered, at 350 degrees F until chops are tender, about 40 minutes.

*America's Favorite Pork Chop Recipes*

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  - Baked Pork Chop Recipes
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  - Glazed Pork Chop Recipes
  - Saucy Pork Chop Recipes
  - Pork Chop Casserole Recipes
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