



All Great Meals Begin With  
**Rulli Bros.**  
M A R K E T S

## Angels and Friends Peach Glazed Pork Chops

### Ingredients

- 1 8 1/2 oz. can peach slices in syrup
- ¼ cup butter sliced into pieces
- 1 6 oz. package Stove Top Savory Herb Stuffing Mix
- 6 pork chops, ½ inch thick
- 1/3 cup peach or apricot preserves
- 1 tbsp. Dijon mustard

### Preparation

Drain peaches, reserve syrup. Add hot water to syrup to measure 1 ½ cups.

Mix syrup mixture and butter into large bowl until butter is melted.

Stir together contents of stuffing mix pouch and peaches.

Let stand 5 minutes. Spoon stuffing mixture into a 13 x 9 inch baking pan.

Arrange pork chops over stuffing mixture. Mix preserves and mustard. Spoon over pork chops.

Bake at 375 for 40 minutes or until chops are cooked through.



**For more information please visit - [CaseyMaloneShow.com](http://CaseyMaloneShow.com)**