



Byron's Dutch Oven Recipes

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Orange Glazed Stuffed Pork Chops

Meat

- (10) 8 oz. pork chops w/pockets cut
- salt and pepper to taste
- 4 Tbs. olive oil
- 1 cup hot water

Glaze

- 4 oranges; juice & zest
- 1 1/2 cup sugar
- 1 tsp. ground cinnamon
- 1 tsp. salt
- 1 Tbs. cornstarch
- 10 whole cloves

Stuffing

- 1 1/2 cup yellow onion; diced
- 1 cup celery; diced
- 12 Tbs. butter
- 2 cups bread cubes; 1/2" cubes
- 1 large apple; cored, peeled, and diced
- 1/4 cup slivered almonds
- 2 Tbs. parsley flakes
- 1 tsp. rosemary
- 1 tsp. paprika
- 1 tsp. allspice
- 2 tsp. salt
- 2 tsp. fresh ground black pepper
- 1/2 cup water

Heat a 14" deep Dutch oven using 20-22 briquettes bottom heat. When oven is hot add butter, onions, and celery. Saute until tender. Return oven to the heat to stay hot.

In a large bowl combine bread cubes, apple, almonds, parsley, rosemary, and seasonings. Mix in the onions and celery. Add enough water to moisten the dressing.

Stuff the mixture into the pork chops. Seal the pockets with toothpicks and tie with butcher string. Season both sides of the chops with salt and pepper.

Add olive oil to the 14" deep Dutch oven. Place chops in oven and brown both sides. Stand chops on end so they rest on the bone. Add **HOT** water to the oven. Cover and simmer using 14 briquettes bottom and 14 briquettes top for 45 to 60 minutes or until internal meat temperature reads 175° F.

In an 8" dutch oven add juice and zest from 4 oranges and the remainder of the glaze ingredients. Stir to mix. Heat using 12 briquettes bottom stirring frequently until mixture boils. Reduce briquettes on bottom to 4 and let simmer 15 minutes.

Remove chops from the Dutch oven, dip in glaze, and place on a serving platter.

Serves: 10

(Recipe courtesy of Chuck Pepler of Fruit Heights, UT).

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