

# Grilled Stuffed Pork Chops By Bernie Hoffman, Pierz, MN

6 Big Thick butterfly cut Pork Chops  
1/2 Ib. Bacon-uncooked  
1 lb. Hot breakfast sausage-uncooked  
1 c. Chopped onion  
1 Green pepper-chopped  
1/2 tsp. Chili Powder

1/2 tsp. Cumin  
1/4 tsp Tabasco Sauce  
1/2 tsp Basil  
1/2 tsp Salt  
1/2 tsp Pepper  
1/2 tsp Oregano

Mix breakfast sausage with spices and Tabasco sauce. Add onions and green pepper and mix well. Stuff pork chops with meat mixture. Wrap pork chops with several pieces of Bacon, securing with a toothpick. Grill until done, approximately 45 minutes. Cut open to make sure pork sausage is cooked.



*Recipe*  
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