

TAILGATE CLASSICS: Blue Cheese Stuffed

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from Dan Lysne

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Stuffing:

c. shredded carrot

c. chopped pecans

c. crumbled blue cheese

1 green onion, thinly sliced

11 tsp. Worcestershire sauce

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Meat:

4 pork loin or rib chops, cut 1 inches thick

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Sauce:

c. plain yogurt

4 tsp. flour

c. milk

tsp. instant chicken bouillon granules

Dash of pepper

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In a small mixing bowl combine the stuffing ingredients. Trim fat from the meat and make a pocket in each chop by cutting horizontally into the chop from the fat side to the bone. Spoon about cup of the stuffing into each pocket. If necessary, securely fasten the opening with wooden toothpicks. Place chops on the grill. Cover and grill for 30-40 minutes or until juices run clear. In a small saucepan, stir together yogurt and flour. Add remaining ingredients. Cook and stir until thickened and bubbly. Cook and stir for two minutes more. To serve, remove toothpicks and serve sauce over chops; can sprinkle additional blue cheese and pecans over chops.

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Edited by: Scheels on Nov 6, 2009

Tags: blue_cheese_stuffed_pork_chops, scheels, recipes, food, tailgating, grilling