



## Scrumptious Somerset Stuffed Chops

Ring O Bells - Bridgewater, Somerset

 **Preparation time:**

 **Cooking time:**

 **Serves: 2**

### **Ingredients**

2 large pork chops  
2oz cheddar cheese  
2oz grated Bramley apple  
Salt and pepper  
4 fl.oz scrumpy cider, or other cider, but  
Somerset is the best!

1. Make a horizontal slit in the pork chops from the fat side towards the bone, making a nice large pocket.
2. Grate cheese and combine with the grated apple. Push the cheese and apple mixture into the pocket in the chop and secure with a cocktail stick to stop it all falling out.
3. Grill chops until almost cooked through.
4. Transfer chops into a frying pan and pour the cider in around them.
5. Boil cider rapidly to reduce by approx half.
6. Then pour in double cream and continue to reduce until you have a thick pouring sauce.
7. Adjust seasoning to taste.

