

## Easy Baked Pork Chops

6 pork chops; center cut, bone in	1 (20 oz.) can sliced peaches
salt and pepper to taste	1/4 cup apricot preserves
1 box stove top stuffing for pork	1 Tbs. dijon mustard
4 Tbs. butter; melted	1 Tbs. dry minced onion
1 1/4 cups hot water	

To a 12" Dutch oven add stuffing mix (including seasoning packet), butter, hot water and juice from canned peaches; stir to mix then spread evenly. Season pork chops with salt and pepper and arrange over top of stuffing. In a small bowl mix together preserves, mustard and minced onion. Spoon preserve mixture over top of chops and spread to coat. Arrange sliced peaches over the top.

Cover oven and bake using 8-10 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serves: 6