

Featuring Tennessee Gourmet® Products

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Pork & Cornbread

1 (1½ pound) pork loin, ½ - ¾ inch slices	1 (16 ounce) jar apple sauce, sweetened
2 tsp. Tennessee Gourmet® Savory Pork Rub, divided	1 (6 ounce) box stove top stuffing, cornbread
2 Tbsp. olive oil	¾ cup apple juice
1 medium onion, sliced thinly	¾ cup water
Cooking oil spray	4 Tbsp. butter (½ stick)

Preheat the oven to 375°F.

Heat oil over medium-high heat in a large skillet. Sprinkle chops with Savory on one side place into skillet seasoned side down. Brown for 2 to 3 minutes, sprinkle the top side turn and brown for 2 to 3 minutes.

In a small sauce pan combine water, apple juice and butter, heat until the butter is melted.

Spray a 9X13 baking dish with cooking spray. Arrange onion slices and cover with apple sauce. Add a single layer of pork slices and cover with cornbread stuffing mix. Pour the water, juice and butter mixture evenly over the pork. Cover tightly with foil and cook for 30 minutes. Remove the foil and cook for additional 10 minutes to allow the stuffing to create a crust.