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| Peach-Glazed Pork ChopsA Mike Wilkerson recipe. INGREDIENTS1 can peach slices 6 pork chops, ½ inch thickHot water 1/3 cup peach or apricot preserves¼ cup (1/2 stick) butter or margarine, cut up 1 Tbsp. Dijon mustard1 [kg. Stove Top Savory Herb stuffing mixDIRECTIONS1. Drain peaches, reserving syrup. Add hot water to syrup to measure 1 ½ cups.
2. Mix syrup mixture and butter in large bowl until butter is melted. Stir in contents of stuffing and peaches. Let stand 5 minutes.
3. Spoon stuffing mixture over baking pan (13 x 9).
4. Arrange chops over stuffing mixture.
5. Mix preserves and mustard. Spoon over chops.
6. Bake at 375° for 40 minutes.
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