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| Peach-Glazed Pork Chops A Mike Wilkerson recipe. INGREDIENTS 1 can peach slices 6 pork chops, ½ inch thick  Hot water 1/3 cup peach or apricot preserves  ¼ cup (1/2 stick) butter or margarine, cut up 1 Tbsp. Dijon mustard  1 [kg. Stove Top Savory Herb stuffing mix DIRECTIONS  1. 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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