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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## Feker's Family Recipe Contest Blue Cheese Stuffed Chops

### Ingredients

Thick cut boneless pork chops 2 to 4(one per person)  
1 container of blue cheese  
1 small package of bacon  
1 box of stuffing mix (this is if I don't feel like making my own at the time)  
1 container of fresh white sliced mushrooms  
1 cup Thick steak sauce  
1/2 cup red wine  
1/4 low sodium soy sauce  
Salt and pepper to taste  
Garlic, dill and parsley  
1/2 stick of butter

### Directions

step 1: in a heavy pan melt butter  
step 2: saute the mushrooms on a low heat until the juices release. 30 minutes or so.  
step 3:cook the bacon. need to be crispy to be crumbled or cut into small pieces.

While the mushrooms and bacon are working, with a sharp knife butterfly the pork chops. Lightly salt and pepper them on both sides.

step 4: Drain the butter and mushroom juices. Save them.  
step 5: prepare the stuffing per the box instructions. Instead of using butter add the butter and mushroom sauce.

Preheat the oven to 350 degrees

step 5: crumble the bacon and add the bacon, blue cheese, and mushrooms to the stuffing. Mix well.

step 6: sandwich the stuffing in the pork chops. place in the baking dish.

step 7: take remaining ingredients place in a bowl and mix well. Pour over the chops and bake for 40 minutes. half way through (at 20 minutes) turn the chops.