



Grilled Pork Chops
Stuffed With Crawfish & Chirizo Sausage
(serves four)

4 thick cut pork chops, 10 oz each	1 celery rib, diced
½ lb Chirizo sausage	¼ bell pepper, diced
1 cup cooked crawfish tail meat	1 tsp chopped garlic
½ small onion, diced	3 tsps cajun spice
1 ½ slices white bread	

Crumble the sausage into a cast iron skillet or saute pan and render over medium heat until brown. Add onions, celery, peppers and saute until soft. Add the crawfish meat, garlic, 2 tsps cajun spice and cook for another minute. Remove crusts from bread and dice the slices into small cubes. Add the bread cubes to the sausage mixture and continue to cook until the liquid is absorbed.

Cut a small slit into the sides of the pork chops. Run a knife from the slit to each end of the chop, making a pocket. Stuff the chops with the crawfish sausage mixture and season with remaining cajun spice. Grill over medium heat for 10 minutes on each side.