



SHRIMP STUFFED PORK LOIN CHOPS



Shrimp Stuffing Ingredients:

- Fully cooked Shrimp: Half a pound / food processed
- Sautéed Mushrooms, Red Bell Peppers, Red Onions, minced Garlic, and Celery
- 4 oz Cream Cheese at room temperature
- Italian Bread Crumbs
- Salt and Pepper to taste

Flatten Boneless Pork Loin Chops between plastic wrap/wax paper with a wooden mallet. Rub/season both sides of the chops with EVOO and a good pork seasoning. Mix stuffing ingredients and spread equal portions on the flattened Pork Chops. Roll the chops over and secure them with toothpicks to hold the stuffing in.

Preheat your Pellet Grill to 180°F using Smoked Hickory, Northwest Apple, Country Cherry, or Mountain Maple Gourmet BBQ Pellets. Smoke the shrimp stuffed loin chops for 1 hour. Increase the pit temperature to 325°F until the internal temperature reaches 150°F. (approx. 2 hours total)

