

## Peach Glazed Pork Chops Or Boneless Pork Roast

1 can peach sliced in juice, undrained.  
hot water  
¼ cup butter  
1 pkg. Stove Top Stuffing  
6 pork chops  
1/3 cup peach or apricot preserves  
1 Tbsp. dijon mustard

Heat oven to 375 degrees

Drain peaches, reserving juice. Add enough hot water to reserved juice to measure 1-1/2 cups; pour into large bowl. Add butter; stir until melted. Stir in stuffing mix and peaches. Let stand 5 min.

Spoon into 13x9-inch pan; top with chops or boneless pork roast. Mix preserves and mustard; spoon over chops or roast.

Bake 40 min. or until chops are done.