

[SLOW COOKER PORK CHOPS RECIPE](#)



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Slow Cooker Sweet and Sour Pork Chops Slow cooking is not a very traditional, but way less messy for these sweet and sour pork chops. It is an easy cold weather meal with some rice and crispy egg rolls, fried noodles, or fried wontons on the side.

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Slow Cooker Pork Chops Recipe Taste of Home

In a large resealable plastic bag, combine 1/4 cup flour, mustard, garlic pepper and seasoned salt. Add pork chops, one at a time, and shake to coat. In a large skillet, brown chops in oil on both sides. Transfer to a 5-qt. slow cooker. Pour broth over chops. Cook, covered, on low for 2-3 hours or until meat is tender.

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Pour into the slow cooker. Cut small slits in each pork chop with the tip of a knife, and season lightly with salt and pepper. Place pork chops into the slow cooker, cover, and cook on High for 4 hours.

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18 Slow Cooker Pork Chops for Busy Days Taste of Home

Slow Cooker Pork Chops Everyone will enjoy these fork-tender pork chops with a creamy, light gravy. Serve with a green vegetable, mashed potatoes and coleslaw or a salad.

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Slow Cooker Pork Chops with Creamy Sauce Recipe Campbell

Season the pork as desired. Layer the pork and onion in a 3 1/2-quart slow cooker. Stir the soups in a small bowl. Pour the soup mixture over all. Step 2. Cover and cook on LOW for 8 to 9 hours or until the pork is fork-tender. Season to taste. Serve the pork and sauce with the rice.

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Slow Cooker Pork Chops The Salty Marshmallow

Slow Cooker Pork Chops are incredibly easy to make and smothered in a creamy, mouthwatering gravy! You can make pork chops right in your crock pot and have a hearty, comforting, and budget friendly dinner the whole family will love! Well, it has been a minute or two since I posted a good old fashioned slow cooker recipe.

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Slow Cooker Pork Chops and Gravy VIDEO Garnish Glaze

Slow Cooker Pork Chops and Gravy These super tender Slow Cooker Pork Chops and Gravy take just 10 minutes to prep! In four hours you'll be sitting down to a delicious home cooked meal.

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Slow Cooker Honey Garlic Pork Chops Simple Homemade Recipes

Pour this mixture over the pork chops in the slow cooker and cover. Cook on LOW heat setting for 2-3 hours, or until fork-tender. Remove pork chops from slow cooker, and place on a plate; cover to keep warm.

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Slow Cooker Pork Chops theslowroasteditalian com

Add ingredients (except pork chops and corn starch) in a 6-quart slow cooker. Stir to combine. Add pork chops. Toss to coat with the sauce. Cook on low 4 hours. After 4 hours, combine equal amounts cornstarch and water in a mason jar. Close the lid, to seal the jar. Shake the living tar out of it, to create a slurry. Add the slurry to the

crockpot.

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