

Crockpot Pork Chops with Mushroom Sauce

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Slow-cooked in a crockpot, these pork chops melt into a creamy mushroom sauce for a simply delicious recipe. Perfect at the end of a long day, this dish is the ultimate comfort.

Ingredients:

8 thick pork chops trimmed, fat reserved
2 teaspoons salt
¼ teaspoon freshly ground black pepper
1 (12-ounce) can cream of mushroom soup
1 tablespoon dried onion flakes
Pinch of sage

Directions:

1. Place chop trimmings in a large, heavy skillet and heat over medium-high. Add chops to skillet and cook until browned, 3 to 4 minutes per side.
2. Remove each browned chop, season with salt and pepper, and transfer to a large crockpot. Add soup, onion flakes, and sage to skillet and cook 2 minutes, stirring to scrape the pan juices and mix into sauce.
3. Transfer soup mixture from skillet to crockpot, cover, and cook on low for 9 hours.