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| Cooker Chops |
| Great recipe for entertaining! Fast, easy and tastes wonderful! No one believes it was prepared in a crock pot.  C:\Users\Owner\Pictures\Food\IMG_0166.JPG |
| |  |  |  | | --- | --- | --- | | 4 |  | 1 1/2" thick pork chops( loin chops with the bone in ) | | 1 | can | Cream of mushroom soup | | 1/4 | cup | Ketchup | | 2 | tsp | Worcestershire sauce | | 1 |  | Onion, sliced | |  |  | Instant flour (Wondra) | |
| Put chops in the crock pot and place an onion slice on each chop..  Description: C:\Users\Owner\Pictures\Food\IMG_0100.JPG Description: C:\Users\Owner\Pictures\Food\IMG_0113.JPG  Combine remaining ingredients.  Description: C:\Users\Owner\Pictures\Food\IMG_0108.JPG Description: C:\Users\Owner\Pictures\Food\IMG_0110.JPG  Pour mixture over chops and cover with lid.  Description: C:\Users\Owner\Pictures\Food\IMG_0111.JPG Description: C:\Users\Owner\Pictures\Food\IMG_0114.JPG  Cook on low 8 to 10 hours or High 3 to 4 hours.  Remove chops. Thicken sauce with Instant flour. Ladle sauce over chops.  C:\Users\Owner\Pictures\Food\IMG_0151.JPG C:\Users\Owner\Pictures\Food\IMG_0164.JPG |
| Servings: 4  Let’s make life special by sharing great food with our family and friends! Enjoy! |
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