

Crockpot pork chops

This was a good and easy pork chop recipe that went great with roasted squash and brussel sprouts (the real star of the meal, to be posted shortly!). I found the recipe on allrecipes.com, but modified the amounts of everything to make a 2-serving portion. Because of this, our pork chops were done in about 3 hours on low power. I'm posting the original recipe (6 servings) below.

Ingredients:

6 boneless pork chops
1/4 cup brown sugar
1 teaspoon ground ginger
1/2 cup soy sauce
1/4 cup ketchup
2 cloves garlic, crushed (I used minced garlic)
salt and pepper, to taste (oops, I eliminated completely!)



Directions:

1. Place pork chops in crockpot.
2. Combine remaining ingredients in a small bowl and pour over pork chops.
3. Cook on low setting for 6 hours.