

# Slow Cooker Smothered Pork Chops

- Prep Time 40 min
- Total Time 3 hr 20 min
- Servings 4

- 4 bone-in pork chops, about 3/4 inch
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 4 slices bacon, cut into 1/2-inch pieces
- 1 large yellow onion, cut into 1/2-inch thick slices
- 2 cloves garlic, finely chopped
- 1 1/2 cups Progresso™ chicken broth (from 32-oz carton)
- 2 teaspoons Worcestershire sauce
- 2 bay leaves
- 2 tablespoons water
- 2 tablespoons cornstarch
- 1 tablespoon cider vinegar



1. Spray 4-quart slow cooker with cooking spray.
2. Pat pork chops dry with paper towels; season both sides with salt and pepper.
3. Heat 12-inch skillet over medium heat. Add bacon; cook and stir until browned. Using slotted spoon, transfer bacon to slow cooker. Increase heat of skillet to medium-high; add pork chops to bacon drippings in skillet.
4. Cook about 4 minutes on each side or until browned. Transfer to slow cooker.
5. Add onions to skillet. Cook and stir about 4 minutes or until softened. Add garlic; cook and stir 1 minute. Transfer to slow cooker. Add broth, Worcestershire sauce and bay leaves. Cover; cook on Low heat setting 2 hours or until pork chops are just done, but still moist.
6. Remove pork chops to serving tray; cover with foil to keep warm. Increase slow cooker to High heat setting.
7. In small bowl, beat water, cornstarch and vinegar with whisk. Stir into liquid in slow cooker. Cover; cook 20 to 25 minutes or until slightly thickened.
8. Ladle sauce over pork chops; serve immediately.