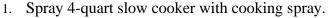
Slow Cooker Smothered Pork Chops

- 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 ProgressoTM chicken broth (from 32-oz carton)
- 2 teaspoons Worcestershire sauce
- 2 bay leaves
- 2 tablespoons water
- 2 tablespoons cornstarch
- 1 tablespoon cider vinegar



- 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.

