



AUTUMN CIDER PORK CHOPS

INGREDIENTS

1-INCH THICK PORK CHOPS
2 CUPS APPLE CIDER
4 CLOVES FRESH GARLIC, CRUSHED
½ CUP CHOPPED YELLOW ONION
½ CUP CHOPPED CELERY
1 TEASPOON DRIED ROSEMARY
1 TEASPOON DRIED THYME
1 TEASPOON CINNAMON
8 CLOVES (OPTIONAL)
2 TABLESPOONS BROWN SUGAR
1 TEASPOON SALT
1 TEASPOON FRESH GROUND PEPPER
¼ CUP ALL-PURPOSE FLOUR
LIGHT COOKING OIL

TRIM EXCESS FAT FROM CHOPS. DREDGE CHOPS IN FLOUR, SALT AND PEPPER. FRY TO A GOLDEN BROWN IN OIL. PLACE CHOPS IN CROCKPOT LAYERING THE VEGETABLES, SEASONING AND SUGAR IN BETWEEN AND ON TOP. POUR CIDER OVER THE SMOTHERED CHOPS AND COOK ON HIGH FOR 4 TO 5 HOURS.

COURTESY OF RUTH216GIRL.COM