

Cherry Pork Chops

Mildly spiced pie filling cooks with pork chops, giving them a different flavor and adding color.

Pork loin chops, trimmed of fat	6	6
Liquid gravy browner	1 tsp.	5 mL
Salt, sprinkle		
Pepper, sprinkle		
Cherry pie filling	1/2 x 19 oz.	1/2 x 540 mL
Cider vinegar	1 1/2 tsp.	7 mL
Prepared mustard	1 tsp.	5 mL
Ground cloves	1/16 tsp.	0.5 mL

Brush both sides of pork chops with gravy browner. Sprinkle with salt and pepper.

Stir pie filling, vinegar, mustard and cloves together in bowl. Layer pork chops with cherry sauce in 5 quart (5 L) slow cooker. Cover. Cook on Low for 9 to 10 hours or on High for 4 1/2 to 5 hours. Spoon juice over pork chops. Serves 6.

1 serving: 202 Calories; 5.9 g Total Fat; 102 mg Sodium; 22 g Protein; 15 g Carbohydrate

Reprinted from *Slow Cooker Recipes* © Company's Coming Publishing Limited
www.companyscoming.com