

Savory Slow Cooker Pork Chops

Ingredients:

4 pork chops

1/2 cup teriyaki sauce

1/4 cup ketchup

1/4 cup brown sugar

1 tablespoon Sriracha

1 teaspoon ground ginger

1 teaspoon dried minced garlic

1 teaspoon dried minced shallots

1/2 teaspoon garlic-pepper seasoning

1/2 teaspoon kosher salt

Directions:

Arrange pork chops into the bottom of a slow cooker crock.

Whisk teriyaki sauce, ketchup, brown sugar, Sriracha, ginger, garlic, shallots, garlic pepper, and kosher salt together in a bowl; pour over the pork chops.

Cook on High for 1 hour. Switch slow cooker to Low and continue cooking until the pork chops are completely tender, about 3 hours more.

Harvest Bell Farm