

Slow Cooker Pork Chops

6 boneless thick-cut pork center cut *or* thick-cut loin chops
1 (10-3/4 oz.) can condensed cream of chicken soup, undiluted
1 packet pork gravy mix
1 packet onion soup mix
1 1/2 cups chicken broth
4 tbsp. of cornstarch for the gravy
Salt to taste

Put pork chops in a 6 qt. slow cooker. In a medium bowl, combine cream of chicken soup and packets. Slowly add chicken broth stirring well. Pour soup mixture over pork chops. Cover and cook on low for 6-8 hours.

Gravy: 30 minutes before you're ready to serve, in a small bowl, mix 4 tbsp. of cornstarch with just enough cold water to make the mixture a liquid. Remove pork chops from slow cooker, and stir in the cornstarch mixture. Salt to taste. Put the pork chops back in and cover until ready to serve.