

## **CROCK-POT LEMON PORK CHOPS**

SOURCE: QUICK COOKING MAY/JUNE 2002 (Barbara De Frang of Hazen ND)

### **INGREDIENTS:**

4 bone-in pork loin chops (3/4" thick)    1/2 tsp salt  
1 medium onion, cut into 1/4" slices    1/4 tsp pepper  
1 medium lemon, cut into 1/4" slices    1/4 C packed brown sugar  
1/4 C catsup

### **DIRECTIONS:**

Place pork chops in slow cooker or crock-pot. Sprinkle with salt & pepper. Top with onion & lemon. Sprinkle with brown sugar; drizzle with catsup - cover/cook on low 6 hours or till meat juices run clear.

Serves: 4