

GOLDEN PEACH PORK CHOPS

Source: QUICK COOKING November – 12/02 (Adele Durocher, Newport Beach CA)

Cook/Prep Time: 6-8 hours

INGREDIENTS:

1 can (29 oz) peach halves
5 bone-in pork loin chops 1" thick
1 TBS vegetable oil
Salt & freshly ground black pepper, to taste
1/4 C packed brown sugar
1/2 tsp ground cinnamon
1/4 tsp ground cloves
1 Can (8 oz) tomato sauce
1/4 C cider vinegar

DIRECTIONS:

Drain peaches, reserving 1/4 C juice (discard remaining juice or save for another use) - set fruit & juice aside. In large skillet, brown pork chops on both sides in oil - transfer to slow cooker - sprinkle with salt & pepper.

In bowl, combine sugar, cinnamon & cloves - mix well - add tomato sauce, vinegar & reserved peach juice. Pour over chops - arrange peach halves on top - cover/cook 6-8 hours on low or till meat is tender.

Serves: 5