



America's Favorite
Pork Chop Recipes





America's Favorite Pork Chop Recipes eBook

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America's Favorite Pork Chop Recipes

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Letter from the Editors

Dear Reader,

After a long hard day, one of the most difficult things to do is muster the energy to make dinner; however, that doesn't have to be the case. You can make meals that are quick, affordable and full of flavor. The key is picking the right ingredients. For quick and cheap meals, that key ingredient is pork chops. Easy to make, chock full of flavor and everyday affordable, the pork chop is the perfect cut of meat to use to whip up tasty dinners in no time.

We have put together a pork chop recipe collection that will create a great dinnertime spread, but won't leave you cooking in the kitchen all day. These pork chop recipes are sure to please even the pickiest eaters. From grilled pork chops and stuffed pork chops to fried pork chops and baked pork chops, we've got something for everyone.

This collection of America's favorite pork chop recipes will help you cook for any day. With so many mouthwatering recipes in this eCookbook, there is something for everybody to enjoy. Turn average pork chops into something amazing.

For even more quick and easy pork chop recipes, quick and easy dinner ideas, cooking tips and more, visit us at www.RecipeLion.com.

Our eBooks, like all our recipes, are absolutely FREE to members of our cooking and recipe community. Please feel free to share with family and friends and ask them to check out our website at www.RecipeLion.com.

Sincerely,

The Editors of RecipeLion

<http://www.RecipeLion.com/>

RecipeChatter.com

Table of Contents

Crispy Pork Chop Recipes.....	7
Baked Pork Chops & Gravy.....	7
Simple Chicken Fried Pork Chops.....	8
Chicken Fried Pork Chops.....	10
Crispy Oven-Baked Pork Chops.....	11
Pork Chop Casserole Recipes.....	12
Comforting Pork Chop Hash Brown Casserole.....	12
Glorified Pork Chop Casserole.....	14
Country-Style Pork Chops.....	16
Danish Puff Pork Chops.....	17
Mouthwatering Honey Glazed Pork Chops.....	18
Pork Chop Cabbage Casserole.....	19
Loaded Pork Chop and Rice Casserole.....	20
Skillet Pork Chop Recipes.....	21
Drunken One-Pot Pork Chops.....	21
Easy Smothered Pork Chops.....	23
San Francisco Pork Chops.....	24
Orange Pork Chops.....	26
Easy Stuffed Pork Chops.....	27
One-Pot Pork Chop Supper.....	28
More Easy Pork Chop Recipes.....	29
Original Ranch Pork Chops.....	29

Crazy Slow Cooker Pork Chops..... 30

Stupid Pork Chops & Gravy 31

Glazed Pork Chops 32

Island Saucy Pork Chops..... 33

Crispy Pork Chop Recipes

Baked Pork Chops & Gravy

By: [Campbell's Kitchen](#)



Achieving perfect crunchy “fried” pork chops doesn’t even require frying! Using stuffing mix to crust these pork chops allows them to stay super crispy on the outside, and baking them in the oven means they don’t dry out on the inside. Smothered with turkey gravy, you’ll have a meal the whole family will go crazy for.

Serves: 6

Ingredients

- 1 egg, beaten
- 2 tablespoons water
- 6 boneless pork chops, 3/4-inch thick (about 1 1/2 pounds)
- 2 tablespoons all-purpose flour
- 1 1/2 cups Pepperidge Farm® Herb Seasoned Stuffing, crushed
- 1 can (10.5 ounces) Campbell's Turkey Gravy

Instructions

1. Preheat oven to 400 degrees F.
2. Beat the egg and water in a shallow dish with a fork or whisk. Coat the pork with the flour. Dip the pork into the egg mixture. Coat with the stuffing. Place the pork onto a baking sheet. Bake for 20 minutes or until the pork is cooked through.
3. Heat the gravy in a 1-quart saucepan over medium heat until it's hot and bubbling. Serve the gravy with the pork.

Simple Chicken Fried Pork Chops

By: [Victoria from Easy Recipes With a Twist](#)



This pork chop recipe is the definition of comfort food. Topped with a delicious mustard sauce, these chicken fried chops are crunchy and full of flavor. If you want something simple and delicious for dinner, this is the recipe for you.

Serves: 2

Ingredients

- 2 pounds pork chops
- 1/2 cup milk
- 1 egg
- 2 tablespoons to 3 tablespoons of water
- 1/4 cup flour
- 1/4 teaspoon garlic powder
- 1 1/2 teaspoons thyme
- 1/2 teaspoon cayenne pepper
- 2 teaspoons mustard
- 1/2 cup bread crumbs
- 1/4 cup vegetable oil
- salt and pepper to taste

Instructions

1. Mix egg and 3 tablespoons of milk together in a shallow dish.
2. Mix pinch of garlic powder, 1 teaspoon of thyme, pinch of cayenne pepper, salt and pepper with bread crumbs.
3. Cover pork chops first with flour, then with egg mixture and at the end with bread crumbs.
4. Preheat oil in a flat skillet to medium heat.
5. Fry until golden brown for about 3-4 minutes per side.

For Mustard Sauce:

1. Remove oil from the skillet and leave about 1 tablespoon. Add mustard, 1 tablespoon of flour and mix well. Add the rest of the milk, water, garlic powder, ½ teaspoon of thyme, pinch of cayenne pepper, salt and pepper.
2. Mix all together and let it thicken. When the sauce thickens cover pork chops with it and serve.

Chicken Fried Pork Chops



It doesn't get much easier than this. You'll love this basic recipe for crispy chicken friend chops that remain super moist and tender inside of their crunchy coating. If you're in the mood for something fried, this will hit the spot.

Serves: 4

Ingredients

- 4 pork chops, trimmed of fat
- 2 eggs, beaten
- 3 tablespoon water
- 1/4 cup flour
- 3/4 cup cornmeal

Instructions

1. Beat eggs with water. Mix remaining ingredients and place in a shallow bowl.
2. Dip chops into egg wash, then into cornmeal coating.
3. Pan-fry in a bit of oil over medium heat until golden brown.

Crispy Oven-Baked Pork Chops



Using corn flakes to coat pork chops makes them extra crispy! Baking them not only makes them better for you, it also ensures that the chops stay super moist and tender.

Serves: 6

Ingredients

- 6 pork loin chops, approx. 1/2 to 3/4 inches thick
- 1 box corn flakes, crushed
- 2 tablespoon garlic powder
- 1 tablespoon kosher salt
- 2 freshly ground black pepper
- 1 tablespoon rubbed sage
- 4 eggs, slightly beaten
- 1 cup flour

Instructions

1. Preheat oven to 350 degrees F.
2. Combine the corn flake crumbs, garlic powder, salt, pepper and sage together in a large flat pan. Mix well. Beat the eggs in a medium bowl. Pour the flour into a large bowl.
3. Take one chop and dip it into the flour, followed by the egg and finally the corn flake mixture. Set it aside on a lightly oiled cookie sheet and repeat the procedure for the remaining 5 chops.
4. Place the chops on the middle rack of an oven and bake for 25 to 30 minutes, or until the internal temperature reaches 160 degrees F for medium.

Pork Chop Casserole Recipes

Comforting Pork Chop Hash Brown Casserole

By: [Kim from Makin' it Mo'Betta](#)



This all-in-one casserole is great for busy weeknights when you just want a quick and easy meal. Juicy, tender chops are baked atop hash browns that are cheesy and creamy. Throw this in the oven and you'll have a complete meal when it's done.

Serves: 5

Ingredients

- 5 pork chops (approximately 1/2 inch thick)
- Seasonings for meat (I used Mrs. Dash original, salt, pepper)
- Cooking spray or oil
- 1 cup plain yogurt (or sour cream)
- 1 can 98% Fat Free Cream of Chicken Soup
- 1/2 cup skim milk
- 1 bag frozen hash browns
- 1 onion (1 cup), chopped
- Salt and pepper, to taste
- 1 cup cheddar cheese

Instructions

1. Preheat oven to 375 degrees F.
2. Season your pork chops as desired and place in a skillet to brown on both sides, but do not cook completely through.
3. In a large bowl, combine yogurt or sour cream, milk, and Cream of Chicken soup. Add hash brown potatoes and onion if using. Mix until combined. Add salt and pepper to taste.
4. Spread potatoes in an ungreased 9x13 casserole dish. Sprinkle cheese over the top of the potatoes. Add pork chops on top of the cheese and bake uncovered for 45 minutes or until pork chops are cooked through.

Glorified Pork Chop Casserole

By: [Amanda Formaro for RecipeLion](#)



With onion, carrot, garlic, long grain rice and a brown gravy sauce in the mix, this is one of those pork chop casserole recipes that's full of flavor and will fill you up. Baking the pork chops with the rice makes a complete meal in one, so you don't have to fuss over separate sides.

Serves: 6

Ingredients

- 2 tablespoons unsalted butter
- 1 small white or yellow onion, diced (1/2-3/4 cup)
- 1/2 cup carrot, diced
- 2 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 cup uncooked long grain rice
- 2 1/2 cups chicken broth
- 1 tablespoon brown gravy sauce
- 2 tablespoons olive oil
- 1 teaspoon Kosher salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground black pepper
- 6 to 8 boneless pork chops, 1-inch thick

Instructions

1. Preheat oven to 375 degrees F.
2. In a skillet over medium heat, melt the butter. Sauté diced onion, carrot and garlic in butter until tender, about 6-8 minutes. Add dried thyme and stir together.
3. Add rice and stir occasionally, browning rice for several minutes.
4. Transfer rice mixture to a 13x9 baking pan.
5. Add the brown gravy sauce to the chicken broth and stir or whisk to combine.
6. Pour broth mixture over the rice in the pan and stir gently.
7. Heat olive oil in a skillet over medium-high heat.
8. Combine Kosher salt, pepper and garlic powder. Use mixture to season one side of the pork chops and place seasoned side down in the pan. Season the other side as the chops brown. You just want to brown them, not cook them all the way through. Your chops will finish cooking in the oven.
9. Turn chops over to brown on the other side.
10. Transfer browned chops to the 13x9 pan, placing them carefully on top of the rice and broth mixture. Cover the pan tightly with aluminum foil.
11. Bake undisturbed in preheated oven for 50-60 minutes.

Country-Style Pork Chops

Apples and raisins add a touch of sweetness to this baked pork chops recipe. Since they're baked, the chops stay super moist and the flavors meld together to create one beautiful dish.

Serves: 4

Ingredients

- 4 large pork chops
- 1/4 teaspoon salt
- 2 small apples, cored
- 1 1/2 tablespoon brown sugar
- 2 tablespoon flour
- 1 cup water
- 2 teaspoon vinegar
- 4 tablespoon dark raisins
- 2 teaspoon brown mustard

Instructions

1. Sprinkle chops with salt. Brown both sides in skillet.
2. Preheat oven to 400 degrees F.
3. Put chops in baking disk.
4. Slice apples into rings leaving skin on. Place apple rings on chops and sprinkle each chop with 1 1/2 Tbsp brown sugar.
5. Mix flour rapidly into cold water stirring with fork. Add vinegar to flour mixture and pour into skillet.
6. Add raisins and simmer over medium heat until thickened. Fold in mustard. Pour sauce over chops and bake for 30 minutes.

[Danish Puff Pork Chops](#)



If you've never tried Danish puff chops, you have got to give this recipe a try. Each seasoned pork chop is topped with a light "puff" to give it a little extra something.

Serves: 4

Ingredients

- 4 pork chops, 3/4 to 1 inch thick
- 2 tablespoon vegetable oil
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 2 tablespoon butter or margarine
- 1/4 cup flour
- 1 cup milk
- 1 egg, lightly beaten
- 1 small onion, grated
- 1 cup sharp cheddar cheese, shredded

Instructions

1. Preheat oven to 350 degrees F.
2. Trim fat from pork chops. In a 10-inch skillet over medium-high heat, brown chops on both sides in oil. Place in a shallow 2-quart baking dish. Sprinkle with salt and pepper; keep warm.
4. Meanwhile, in a small saucepan over medium heat, melt butter or margarine. Add flour. Cook and stir for 1 minute. Add milk. Stirring, bring to a boil and boil until thickened.
5. Remove from heat. Beat in egg until smooth. Stir in onion and cheese. Over low heat, cook and stir just until cheese melts. Spoon one-fourth of the sauce over each chop, spreading to edges.
6. Bake, uncovered, for 35 to 45 minutes or until chops are done and cheese is puffed and golden brown.

Mouthwatering Honey Glazed Pork Chops



With a slightly spicy seasoning and a deliciously sweet honey glaze, this dish is one you'll want to make over and over again. They'll come out of the oven juicy, tender, and full of flavor.

Serves: 5

Ingredients

- 5 center 1/4 inch pork chops
- 1 cup honey or molasses
- 1 1/2 teaspoon parsley
- 1/4 teaspoon rubbed sage
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon coarse black pepper
- 2 tablespoon onions, chopped fine
- 1 garlic clove, chopped fine
- 2 tablespoon olive oil
- olive oil cooking spray

Instructions

1. Preheat oven to 325 degrees F.
2. Mix honey, black pepper, parsley, sage and cayenne pepper in large flat bowl. In small skillet, add olive oil and garlic and onions
3. Simmer until onions a transparent and smaller. You may need to add small amounts of water to keep from burning. Spray baking dish with cooking spray. Remove onions and garlic mixture and add to honey mixture.
4. Dip chops in glaze and place inside dish. Bake for 1 hour.

Pork Chop Cabbage Casserole

This French-style pork chop casserole will have the whole family going back for seconds! Pork chops are layered with fried cabbage and baked together to create one wonderful dish.

Serves: 4

Ingredients

- 1 small young cabbage
- Salted water
- Salt and pepper
- 1 cup cream
- 4 pork chops
- Butter
- 1/2 cup white wine
- 1 pinch sage
- Parmesan cheese

Instructions

1. Remove the outside leaves of a small young cabbage, slice it finely, and boil it for 3 to 7 minutes in salted water. Drain the cabbage thoroughly, add salt and pepper and 1 cup of cream, and simmer it, covered, for 10 to 30 minutes until the cabbage is done.
2. Meanwhile, in an iron skillet sauté 4 lean, well-trimmed pork chops in a little butter until they are brown and cooked through. Remove the chops and season them with salt and freshly ground pepper. Stir 1/2 cup of white wine briskly into the pan juices, add a good pinch of sage, and simmer the mixture for a couple of minutes. Stir this juice into the creamed cabbage.
3. Spread half the cabbage in the bottom of an ovenproof casserole. Add the pork chops, cover them with the rest of the cabbage, and sprinkle generously with the grated Parmesan and a little melted butter.
4. Bake the casserole, uncovered, in a 350 degree F oven for 20 minutes, or until the top is golden brown.

Loaded Pork Chop and Rice Casserole

Add flavor and variety to your weekday cooking routine with this complete meal in one. This pork chop casserole is loaded with bacon, eggs, green onion and more! The flavor combination is unbeatable, plus it's super easy to make!

Serves: 4

Ingredients

- 1 ³/₄ cup water
- 1 ¹/₂ cup Minute Rice
- 4 slices bacon
- 2 eggs, beaten
- 2 tablespoon water
- ¹/₄ cup green onion, sliced
- 3 tablespoon soy sauce
- 4 pork chops

Instructions

1. In a saucepan bring 1 ¹/₂ cups water to boiling. Remove from heat; stir in rice. Cover; set aside.
2. In skillet cook bacon until crisp. Remove bacon and crumble, reserving 2 tablespoons drippings. Set aside.
3. In bowl combine eggs and the 2 tablespoons water. In skillet cook eggs in 1 tablespoon of the reserved drippings until set, stirring occasionally.
4. Cut eggs in narrow strips. Add rice, bacon, onion and the 3 tablespoons soy sauce to eggs; mix well. Turn into a greased 1 ¹/₂-quart casserole.
5. In skillet brown chops on both sides in remaining 1 tablespoon drippings.
6. Arrange chops atop rice mixture; brush with additional soy sauce.
7. Bake, covered, at 350 degrees F until chops are tender, about 40 minutes.

Skillet Pork Chop Recipes

Drunken One-Pot Pork Chops

By: [Judy from The Midnight Baker](#)



This is the grown-up version of simple skillet pork chops. The chops are browned on both sides, then a brandy mushroom gravy is prepared in the skillet. Once the pork is baked in the sauce, they absorb amazing flavor and come out extra moist and fork tender.

Serves: 4

Ingredients

- 4 bone-in pork chops, about 1-inch thick
- 3 tablespoons olive oil
- 1 small onion, chopped
- 8 ounces fresh crimini mushrooms, sliced
- 1 clove garlic, minced
- 1/2 cup brandy -or- whiskey

Sauce:

- 2/3 cup sour cream
- 1/2 cup water
- 1 tsp kosher salt
- 1/4 tsp black pepper
- 2 tablespoons flour
- 4 sprigs fresh thyme -or- 1/2 tsp dried thyme

Instructions

1. Mix all sauce ingredients in a small bowl. Set aside.
2. Preheat oven to 300 degrees F.
3. Heat 2 tablespoons of the olive oil in a large heavy oven-safe skillet over medium-high heat. Brown pork chops on both sides very well. Remove chops from pan.
4. Add the remaining 1 tablespoon of olive oil and heat. Add mushrooms, onion and garlic, and sauté for about 3 minutes.
5. Add brandy and cook until liquid is almost evaporated. Add sauce and stir well. Add pork chops back to pan and cover them well with the sauce.
6. Cover the skillet with either an oven-proof lid or aluminum foil and bake for one hour.

Easy Smothered Pork Chops

What makes this pork chop recipe so special is that it's smothered in a mouthwatering mushroom cream sauce and topped with crispy fried onions. Simmering pork chops in the sauce allows them to stay moist and absorb all the delicious flavors.

Serves: 4

Ingredients

- 1/2 cup all-purpose flour
- 1/4 teaspoon garlic powder
- 4 pork loin chops
- 2 tablespoon vegetable oil
- 1 can condensed cream of mushroom soup
- 8 ounce can mushroom stems and pieces, drained
- 3/4 cup milk
- 1 container French-fried onions

Instructions

1. In a shallow dish, combine flour and garlic powder; mix well. Coat pork chops with the seasoned flour.
2. In a large skillet, heat oil over high heat. Add pork chops and brown 2 to 3 minutes on each side. Add soup, mushrooms, and milk; mix well. Bring to a boil.
3. Reduce heat to medium, cover and cook 15 to 18 minutes, or until the pork chops are cooked through and tender. Sprinkle with French-fried onions and serve.

San Francisco Pork Chops



Take a culinary trip to the Bay Area for these delicious pork chops! The flavor of the sauce in this recipe is what sets it apart from most average pork chop dishes.

Serves: 4

Ingredients

- 4 pork chops, 1/2- to 3/4-inch thick, about 1.5 lbs
- 1 tablespoon oil
- 1 clove garlic, minced
- 2 teaspoon oil
- 4 tablespoon dry sherry or broth
- 4 tablespoon soy sauce
- 2 tablespoon brown sugar
- 1/4 teaspoon crushed red pepper or more
- 2 teaspoon cornstarch
- 2 tablespoon water

Instructions

1. Trim pork chops of fat. Heat oil in skillet. Brown chops on both sides. Remove and add a little more oil if needed.
2. Sauté garlic for a minute, being careful not to burn it. Combine oil, sherry or broth, soy sauce, brown sugar and red pepper. Place chops in skillet. Pour sauce over them. Cover tightly.
5. Simmer over low heat until chops are tender and cooked through, 30 to 35 minutes. Add a little water, 1 to 2 Tbsp. if needed to keep sauce from cooking down too much. Turn once. Remove chops to platter.

6. Stir in cornstarch dissolved in water. Cook until thickened. Pour over chops and serve.

Notes: Boneless pork loin chops can be used. Trim fat and pound to 1/4-inch thickness. Cooking takes only 20 minutes. Good served with thin spaghetti or noodles tossed with butter and sauce, green salad with sliced cucumbers and dinner rolls.

Orange Pork Chops

Add a sweet flair to your pork chop cooking repertoire with this easy pork chop recipe. The subtle orange flavor of these pork chops will have people asking for the recipe!

Serves: 4

Ingredients

- 4 large pork chops
- 1 tablespoon oil
- 1 cup water
- $\frac{2}{3}$ cup orange juice
- 2 tablespoon brown sugar
- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt
- 3 teaspoon corn flour
- $\frac{1}{2}$ an orange

Instructions

1. Cook chops in hot oil until well browned on both sides. Pour off excess fat; stir in water, orange juice, brown sugar, cinnamon and salt. Bring to the boil, stirring; reduce heat, cover and simmer for 15 minutes, or until chops are tender.

2. Remove chops from the pan; stir in corn flour which has been blended with a little extra water; continue stirring until the sauce boils and thickens. Add thinly sliced orange and return chops to sauce; reheat gently.

Easy Stuffed Pork Chops

If you'd like to try a different variation of pork chops for dinner, this recipe is perfect for you. The pork chops are stuffed with croutons and raisins, which add crunch and sweetness.

Serves: 4

Cooking Time: 45 min

Ingredients

- 4 loin pork chops, cut 1-1/4
- Salt & pepper to taste
- 2 tablespoon corn oil, divided
- 1 small onion, chopped (about 1/2 cup)
- 1 cup croutons
- 1/4 cup raisins (optional)
- 1 1/2 cup chicken broth, divided
- 2 tablespoon corn starch

Instructions

1. Cut a deep picket in meaty side of each chop. Sprinkle with salt and pepper. Set aside.
2. In large skillet heat 1 tablespoon oil. Add onion and cook 3 minutes. Remove from heat.
3. Stir in croutons and raisins. Spoon crouton mixture into pork chops; close pocket with wooden pick.
4. Add remaining 1 tablespoon oil to skillet; heat over medium-high heat. Add chops and brown about 3 minutes on each side.
5. Add 1 cup chicken broth and bring to boil. Reduce heat, cover and simmer 25 min., turning once.
6. In small bowl, stir remaining 1/2 cup chicken broth and corn starch. Add to skillet. Stirring constantly, bring to boil and boil 1 minute.

One-Pot Pork Chop Supper



There's nothing better than a recipe that requires only one pot and very little effort. Simply combine all the ingredients in one pan and you'll have a complete pork chop supper in less than an hour!

Serves: 4

Ingredients

- 4 pork chops (about 1 pound)
- 1 can tomato soup
- 1/2 cup water
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon caraway seeds or oregano (optional)
- 6-8 small whole potatoes or 3 medium, quartered
- 4 small carrots, split lengthwise and cut into 2 inch pieces

Instructions

1. In skillet, brown chops. Pour off fat.
2. Add soup, water, Worcestershire sauce, salt, caraway, potatoes and carrots.
3. Cover; simmer 45 minutes or until tender.

More Easy Pork Chop Recipes

Original Ranch Pork Chops

By: [Rachel from All Kinds of Yumm](#)



Once you taste these delicious pork chops, you won't be able to believe they only used three ingredients! A packet of Ranch salad dressing seasoning adds amazing flavor, so they'll come out of the oven smelling divine and tasting even better.

Ingredients

- Pork chops
- 1 packet Hidden Valley Ranch Salad Dressing Seasoning Pack
- Salt and pepper, to taste

Instructions

1. Preheat oven to 450 degrees F.
2. Sprinkle Ranch seasoning, salt and pepper generously on both sides of pork chops. Bake in a glass baking dish for 15 to 20 minutes, until internal temperature is 160 degrees.
3. Serve immediately.

[Crazy Slow Cooker Pork Chops](#)



Make salty, fragrant pork chops with the help of your slow cooker! It's crazy how easy these are to make – simply throw the ingredients in your slow cooker and forget about it until dinner time. With flavors of garlic, oregano, and sage, these chops will practically melt in your mouth.

Serves: 4

Ingredients

- 4 loin chops, lean
- 1 medium onion, sliced
- 1 teaspoon butter
- salt and pepper, to taste
- 1 tablespoon garlic powder
- 1 teaspoon sage
- 1 teaspoon oregano
- 1 teaspoon basil
- 1 cup chicken broth
- 2 cloves of garlic, minced
- 1 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- parsley, garnish

Instructions

1. In a large bowl melt butter and whisk together the broth and seasoning. Pour mixture into slow cooker.
2. Place onions and garlic in slow cooker and place the pork chops on top of them.
3. Place a slice of butter on top if you'd like and cook on LOW for 6 hours, or until chops are tender and onions are done. When done, serve with your favorite vegetables and sprinkle on fresh or dry parsley.

Stupid Pork Chops & Gravy



This stupidly easy pork chop recipe also happens to be budget-friendly! Pork chops are seasoned and cooked all day until super tender and juicy. The simple gravy is made with tomato paste, mushrooms and mushroom soup, so the flavors come together to create one mouthwatering dish.

Serves: 6

Ingredients

- 6 thick pork chops
- flour for dredging
- 2 cloves garlic, minced
- 1 can tomato paste
- 1 can mushrooms, drained
- 1 can mushroom soup, undiluted
- garlic salt

Instructions

1. Dredge pork chops in flour, salt and pepper, and place in slow cooker.
2. Add remaining ingredients and cook on low all day, 5-6 hours or until pork chops are tender.
3. Serve over buttered noodles or mashed potatoes.

Glazed Pork Chops



Once these pork chops have a chance to marinate in the delicious, slightly sweet marinade, they'll be ready to grill to perfection. Some of the most flavorful pork chops you'll ever eat!

Serves: 4

Ingredients

- 2/3 cup apricot or peach preserves
- 1/2 cup bottled Italian dressing
- 2 tablespoon Dijon mustard
- 4 pork chops, (1 inch thick, about 1 1/2 pounds)

Instructions

1. In a medium bowl, combine the peach preserves, dressing, and mustard.
2. In a large non-aluminum baking dish, arrange the chops in one layer. Pour 3/4 cup apricot marinade over the chops, turning to coat. Reserve the remaining marinade and refrigerate.
3. Cover the pan and marinate in the refrigerator, turning occasionally, 3 to 24 hours.
4. Prepare the grill or broiler. Remove the chops from the marinade, discarding the marinade.
5. Grill or broil the chops, turning once and brushing frequently with the reserved marinade, until the chops are done. Remove to a platter and serve.

Island Saucy Pork Chops

There's nothing like the flavor combination of sweet, saucy, spicy and tangy to spice up your pork chops. This tropical pork chop recipe combines multiple flavors that go perfectly together.

Serves: 6

Preparation Time: 5 min

Cooking Time: 20 min

Ingredients

- 1/2 cup barbecue sauce
- 1/4 cup pineapple juice
- 1 garlic clove, minced
- 1/2 teaspoon vanilla extract
- 1 teaspoon ground allspice
- 6 pork loin chops, 1/4 inch thick

Instructions

1. Mix the barbecue sauce, juice, garlic, vanilla and allspice.
2. Grill chops 3-4 inches from heat for 10 to 12 minutes, on each side or until done, brushing frequently with barbecue sauce.

Special Thanks

The Following Contributors Made this eCookbook Possible



America's Favorite Pork Chop Recipes

eBook from www.RecipeLion.com

Included in this eBook

- 30 Pork Chop Recipes
 - Drunken One Pot Pork Chops
 - Comforting Pork Chop Hash Brown Casserole
 - Crazy Slow Cooker Pork Chops
 - Baked Pork Chops and Gravy

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