

Elegant Pork Chops



Serve perfect pork chops, fit for a king

Your Key Ingredient:

[NESCO Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

- 4 pork loin chops, center cut
- 1 small onion, sliced
- 1 clove garlic, minced
- 1/3 cup orange juice
- 2 Tbsp red wine vinegar
- 1 Tbsp honey
- 1 cup chicken broth
- 1/2 tsp paprika
- 2 Tbsp flour

Instructions:

1. Brown chops in skillet. Drain and place in **NESCO® Roaster Oven**. Add onion and garlic.
2. Combine juice, vinegar, honey, and 1/2 cup broth. Pour over meat. Sprinkle with paprika.
3. Cover and cook at 300°F for 45 to 60 minutes, or until meat is tender.
4. Remove chops to serving platter. Blend flour into remaining broth and add to drippings in roaster. Increase temperature to 350°F. Cover and cook, stirring occasionally until sauce is thickened.
5. Serve sauce over chops. Serves 4.

SLOW COOK: Prepare recipe as directed above. Cover and cook at 225°F for 4 to 5 hours. Increase temperature to 350°F to heat and thicken sauce.