

Slow Cooker Thick-Cut Bone-In Pork Chops

For best results, choose extra thick-cut bone-in pork chops with some fat on them for this recipe. If the chops are too thin or too lean, they run the risk of becoming tough and chewy with this cooking method.

The rich, creamy sauce is delicious “as is” or it can be thickened by stirring in a slurry of one-part cornstarch and two-parts cold water once the chops are done cooking.

Prep time: 15 minutes (+ 15 minutes to brown chops)

Cook time: 4-6 hours on low heat

Serves: 2-4

Ingredients:

2 T. extra virgin olive oil
2-3 cloves garlic, crushed
2½ – 3 lbs. thick-cut bone-in pork chops
Sea salt and black pepper, to taste
8 oz. baby Portobello mushrooms, sliced
½ c. chicken broth, preferably organic
½ c. double (heavy) cream
8 oz. cream cheese, cut into small cubes
2 T. fresh parsley, finely chopped

Instructions:

1. Heat olive oil in a large frying pan (skillet) over medium heat. Add crushed garlic cloves and cook, stirring occasionally, until the cloves turn golden brown, approximately 2 minutes. Remove and discard the browned garlic with a slotted spatula.
2. Season the chops with salt and black pepper on both sides.

Add to the hot frying pan with the garlic-infused oil. Sear chops on each side until nicely browned, approximately 3-4 minutes per side. Transfer chops to a platter and set aside.

3. Add the sliced Portobello mushrooms to the pan and season with additional salt and black pepper, if desired. Sauté, stirring occasionally, until the mushrooms release their liquid and develop nice color, approximately 5-6 minutes.

4. Deglaze the pan by pouring in the chicken broth and gently scraping the pan with a spatula to loosen the flavourful brown bits from the bottom. Remove from heat and set aside.

5. Transfer the pork chops to a 6-quart or larger slow cooker crock and pour the mushrooms and broth on top. Season with a small amount of salt and black pepper, if desired.

6. Cover and cook on low for 4 to 6 hours. Once finished, remove the lid and transfer the chops to a plate.

7. Temper the double cream by adding one or two spoonfuls of the hot cooking liquid to it before stirring into the slow cooker crock. Add the cream cheese and stir vigorously until it is completely incorporated into the sauce with no remaining lumps.

8. Transfer chops to individual serving plates and top with some of the creamy mushroom sauce and some fresh chopped parsley. Serve immediately with mashed potatoes or your choice of sides. Enjoy!