

Slow Cooker Southwestern Pork Roast

Thaw and slow cook on low for 8 hours.
Serve with side salad and dinner rolls.

Date: _____



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Sweet 'n Spicy Pork Chops

Thaw and cook all ingredients together in the skillet. Add 1 tsp cayenne pepper or other hot pepper, just before serving.
Serve over rice with veggies.

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Grilled Honey Mustard Pork Chops

Thaw completely before transferring pork chops to grill. Grill over direct heat for 5 to 6 minutes per side, or until pork chops reach 145 F. Let rest for 5 minutes.
Serve with fruit and salad.

Date: _____



Grilled Honey Mustard Pork Chops

Thaw completely before transferring pork chops to grill. Grill over direct heat for 5 to 6 minutes per side, or until pork chops reach 145 F. Let rest for 5 minutes.
Serve with fruit and salad.

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Slow Cooker Creamy Ranch Pork Chops

Add the contents of the freezer baggie to the slow cooker and cook on low for 8 hours. With 30 minutes left in cooking cycle, stir in 4 oz. cubed cream cheese, switch to high and cook for 30 minutes.

Serve with veggies and dinner rolls.

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Pineapple Bourbon Pork Chops

Thaw pork chops and bake at 350 F for 35 to 40 minutes, or until no longer pink in the middle.

Serve with dinner rolls and salad or veggies.

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