

Slow Cooker Hawaiian Pork Chops

Thaw and cook on low for 6 to 8 hours. Whisk in 1 Tbsp cornstarch at end of cooking cycle, as directed on the recipe. Serve with dinner rolls and salad.

Date: _____



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Balsamic & Brown Sugar Pulled Pork

Thaw and slow cook on low for 8 hours. Once cooked, shred the pork with 2 forks into the sauce. Serve with fruit and chips.

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Slow Cooker Jerk Pulled Pork Sliders

Thaw and slow cook on low for 8 hours. Once cooked, shred the pork with 2 forks, then assemble sliders with sliced green onions. Serve with fruit and chips.

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Slow Cooker Jerk Pulled Pork Sliders

Thaw and slow cook on low for 8 hours. Once cooked, shred the pork with 2 forks, then assemble sliders with sliced green onions. Serve with fruit and chips.

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Ultimate Grilled 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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Spice-Rubbed Grilled 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 BBQ sauce, garlic bread and salad.

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