



# CROCK POT PORK CHOPS WITH MUSHROOM GRAVY

## INGREDIENTS

- 2 thick cut pork chops (bone in or boneless are both good for this recipe)
- 3 TBSP butter or Beef Tallow
- 2-3 cups Bone Broth (depending on how thick you like your gravy but I recommend starting with 2 cups)
- 8-12oz Baby Bella Mushrooms some sliced, some whole  
(or any variety will work)
- 1 medium sweet onion sliced
  - ½ tsp onion powder
  - ¼ tsp garlic powder
  - ½ cup milk
- ¼ cup all purpose flour (can use cornstarch for gluten free but may need to reduce amount)
- Salt & pepper to taste

## DIRECTIONS

Pat dry pork chops, season with salt/pepper each side and place on bottom of crockpot. (I prefer to use Everglades seasoning vs salt/pepper.) Top pork chops with sliced onion

In a medium pan melt butter or tallow, add mushrooms and saute about 3-4 minutes. (don't overcook the mushrooms as they will finish cooking in the crockpot)

Add Bone broth, onion powder, garlic powder and mix well, bring to low simmer for about 3 minutes

In a separate bowl whisk flour and milk until smooth.

Gradually whisk flour/milk into mushroom mixture and cook 1-2 minutes or until it begins to thicken. If gravy is too thick or you want a thinner gravy add additional bone broth.

Pour Mushroom Gravy over top of chops and onion

Cover and cook on low for 7-8 hours. I do not recommend cooking these on high for less time as the key to tender pork is to cook long time low temp.