

# Golden Glow Pork Chops in Crock Pot

Amy Keppler

5-6 Pork chops

Salt to taste

Pepper to taste

29 oz. can cling peach halves, drained (reserve juice)

¼ cup brown sugar

½ tsp. cinnamon, ground

¼ tsp. ground cloves

8 oz. can tomato sauce

¼ c. vinegar

Lightly brown pork chops on both sides in saucepan. Drain. Arrange in slow cooker. Sprinkle salt & pepper. Place drained peach halves in top of pork chops. Combine brown sugar, cinnamon, cloves, tomato sauce, ¼ c. peach syrup, and vinegar. Pour over peaches and pork chops. Cover. Cook on low 3-4 hours.