

# **SLOW COOKER PORK CHOP STROGANOFF**

## **Ingredients:**

4 large bone-in rib pork chops  
1 tbs butter  
8 oz sliced mushrooms  
1 can (10.75 oz) cream of mushroom soup  
1 envelope pork gravy mix  
 $\frac{1}{2}$  cup water  
 $\frac{1}{3}$  cup sour cream

## **Directions:**

Mix the soup and the gravy mix in a small bowl. Add to the slow cooker. Add mushrooms on top of soup mixture.

Brown pork chops in butter in a large skillet. Transfer to slow cooker after browning, placing on top of soup/mushrooms

Deglaze the skillet with the  $\frac{1}{2}$  cup water; pour over pork chops in slow cooker.

Cover and cook on low 6-8 hours. Remove pork chops to serving platter. Mix in the  $\frac{1}{3}$  cup sour cream, mixing until smooth. Serve sauce on top of chops.