

Aloha Pork Chops

Servings : 6

Amount	Measure	Ingredient - Preparation Method
20	ounces	pineapple chunks in juice
1/4	cup	packed brown sugar
1	tablespoon	cider vinegar
1	tablespoon	soy sauce
2	teaspoons	curry powder
1/2	teaspoon	ground ginger
1/2	teaspoon	red pepper flakes
6		7 oz bone-in blade cut pork chops, about 3/4" thick, sides slit to prevent curling
		salt and pepper
1	tablespoon	water
2	teaspoons	cornstarch
2		scallion

Stir pineapple with juice, sugar, vinegar, soy sauce, curry powder, ginger, and red pepper flakes into slow cooker. Season pork chops with salt and pepper and nestle into slow cooker. Cover and cook until pork is tender, 6 to 8 hours on low or 3 to 5 on high.

Transfer pork chops to serving platter, tent loosely with foil, and let rest for 10 more minutes. Let braising liquid settle for 5 minutes, then remove fat from surface.

Whisk water and cornstarch together in bowl. Transfer braising liquid to saucepan, add cornstarch mixture, and simmer until reduced to 2 cups, about 12 minutes. Stir in scallions and season with salt and pepper to taste. Spoon 1 cup sauce over chops and serve with remaining sauce.