

# Smothered Pork Chops with Onions and Bacon

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4	ounces	bacon (about 4 slices) - chopped
3		onion - halved and sliced 1/2" thick
4	teaspoons	brown sugar
3	cloves	garlic - minced
1	teaspoon	dried thyme
1/3	cup	all-purpose flour
1	cup	chicken broth
1/4	cup	soy sauce
2		bay leaf
6		7 oz bone-in blade cut pork chops, about 3/4" thick, sides slit to prevent curling
		salt and pepper
1	tablespoon	cider vinegar
1	tablespoon	fresh parsley - minced

Cook bacon in 12 inch skillet over medium heat until crisp, 5 to 7 minutes; transfer to slow cooker. Pour off all but 2 tablespoons fat left in skillet.

Add onions, 1 teaspoon sugar, garlic and thyme to fat in skillet and cook over med-high heat until onions are softened and well browned, about 10 minutes. Stir in flour and cook for 1 minute. Slowly whisk in broth, scraping up any brown bits and smothering out any lumps; transfer to slow cooker.

Stir remaining tablespoon sugar, soy sauce, and bay leaves into slow cooker. Season pork 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 platter, tent loosely with foil, and let rest for 10 minutes. Let braising liquid settle for 5 minutes, then remove fat from surface. Discard bay leaves. Stir in vinegar and parsley and season with salt and pepper to taste. Spoon 1 cup over chops and serve with remaining sauce.