



Gluten Free ~ Dairy Free
**Slow Cooker Apple
Cranberry Pork Chops**

Directions: Thaw. Lightly oil the crock of your slow cooker. Place pork chops on the bottom of crock. Pour fruit mixture over chops. Cover with lid. Cook on low for 6 to 7 hours until pork is tender.

Date Made:

Use By:



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