



Sunday Dinner

Crock Pot Ranch Pork Chops

Ingredients:

4-6 (3/4 inch thick) pieces of boneless pork chops
1 (1 oz.) packet Hidden Valley Ranch dressing mix
1 can cream of chicken soup
1 can cream of mushroom soup
4 oz. cream cheese at room temperature
1/2 cup white wine

Serve over:

Prepared mash potatoes, cooked rice, or cooked butter noodles. Your choice.

Directions:

1. Place the pork in a single layer in the crockpot.
2. In a small bowl, mix together dressing mix, cream of chicken soup, cream of mushroom soup, cream cheese, and white wine and evenly pour over the pork.
3. Cook on high for 3-4 hours or on low 5-7 hours until pork is fork tender.