

Pork Chop & Acorn Squash

6 boneless pork loin chops (4oz each)
2 medium acorn squash peeled & cubed
½ c packed brown sugar
2 Tbsp butter, melted
1 Tbsp orange juice
¾ tsp salt
½ tsp grated orange peel
¾ tsp browning sauce (Optional)

Place pork chop in a 5 qt slow cooker; add the squash. Combine the brown sugar, butter, orange juice, salt, orange peel and brown sauce if desired; pour over squash.

Cover & cook on low for 4 hours or until meat & squash are tender.