

Slow Cooker Peach Glazed Pork Chops: Unbelievably Tender and Sweet Perfection

There's something truly magical about the



TIME
15-20 min

METHOD
Slow cooker

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INGREDIENTS

4-6 boneless pork chops (about 1-inch thick)
1 (15-ounce) can sliced peaches in light syrup, undrained
1/2 cup peach preserves or apricot preserves
2 tbsp apple cider vinegar
1 tbsp soy sauce
1 tsp garlic powder
1/2 tsp smoked paprika
Salt and black pepper to taste
2 tbsp cornstarch (mixed with 2 tbsp cold water for a slurry)
Fresh parsley or chives, for garnish (optional)

DIRECTIONS

- 1.** Prepare : Pork Chops: Pat the pork chops dry with paper towels. Season both sides generously with salt, black pepper, garlic powder, and smoked paprika.
- 2.** Combine : Glaze Ingredients: In a medium bowl, combine the undrained canned peaches, peach preserves, apple cider vinegar, and soy sauce. Stir well to combine.
- 3.** Arrange in : Slow Cooker: Place the seasoned pork chops in a single layer at the bottom of your slow cooker. Pour the peach glaze mixture evenly over the pork chops, ensuring they are well coated.
- 4.** Slow : Cook: Cover and cook on LOW for 4-6 hours or on HIGH for 2-3 hours, or until the pork chops are very tender and easily pierced with a fork. Cooking time will vary depending on your slow cooker and the thickness of the chops.
- 5.** Thicken the : Glaze (Optional but Recommended): Once the pork chops are cooked, carefully remove them from the slow cooker and set aside on a plate, tented with foil to keep warm. If you desire a thicker glaze, switch the slow cooker to HIGH (if not already there). In a small bowl, whisk together the cornstarch and cold water to create a slurry. Slowly whisk the cornstarch slurry into the peach sauce in the slow cooker. Cook on HIGH, stirring occasionally, for about 15-20 minutes, or until the sauce has thickened to your desired consistency.
- 6.** Serve: Return the pork chops to the slow cooker (or pour the thickened glaze over them on your serving platter). Garnish with fresh parsley or chives, if using. Serve hot and enjoy!

SWAPS & NOTES

from the pork create a beautiful balance.
Plus, the aroma that fills your kitchen as this cooks?

It's a perfect dish for transitioning seasons, bringing a touch of summer sweetness to a cozy, comforting meal.
Adjust according to their thickness.

TIPS FOR SUCCESS

Don't Overcook: While slow cookers are forgiving, pork chops can still dry out if overcooked, especially boneless ones.

Keep an eye on them towards the end of the cooking time.

Searing First (Optional): For an extra layer of flavor, you can quickly sear the pork chops in a hot skillet for 2-3 minutes per side before adding them to the slow cooker.

This creates a nice crust but isn't strictly necessary for a delicious result.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-peach-glazed-pork-chops-unbelievably-tender-and-sweet-perfection/>