

## Slow Cooker Brown Sugar Beef Chops That Melt in Your Mouth

A liquid component for slow cooking



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

Beef chops  
Brown sugar  
Seasonings  
A liquid component for slow cooking  
Optional onion or garlic for extra depth

### DIRECTIONS

1. Prep the slow cooker: Lightly grease the insert of your slow cooker or spray it with nonstick spray for easier cleanup.
2. Season the beef: Pat the beef chops dry and season them well. If your version includes salt, pepper, garlic, or onion, this is the time to add those.
3. Add the brown sugar mixture: Place the beef chops into the slow cooker and top with the brown sugar and any liquid or sauce ingredients your version uses. Make sure the flavoring is spread evenly so the meat cooks in all that sweet-savory goodness.
4. Cook low and slow: Cover and cook on low until the beef chops are tender and infused with flavor. The exact timing will depend on the cut and thickness, but the goal is fork-tender meat and a rich sauce.
5. Finish the sauce if needed: If you want a thicker sauce, remove the chops once they are done and simmer or thicken the cooking liquid separately before serving.
6. Serve warm: Plate the beef chops with your favorite side dish and spoon the sauce generously over the top.

### SWAPS & NOTES

This style of recipe is flexible, which makes it even more useful for real-life cooking.

**Beef chops:** Choose a cut that can benefit from slower cooking so it becomes more tender over time.

**Brown sugar:** Light brown sugar gives gentle sweetness, while dark brown sugar adds a deeper molasses note.

**Liquid:** Beef broth is a natural fit if your version includes it, but the key is making sure there is enough moisture for the slow cooker to create a sauce.

## TIPS FOR SUCCESS

A few easy tips can make this recipe even better: Brown the beef chops first if you want extra depth of flavor.

Do not overcook leaner cuts, since they can dry out more quickly than fattier ones.

Balance the sweetness with enough savory seasoning so the sauce stays rich rather than sugary.

Use a side dish that can catch the sauce, because that is one of the best parts of the meal.

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

Original recipe: <https://chefmaniac.com/slow-cooker-brown-sugar-beef-chops-that-melt-in-your-mouth/>