

Amish Honey Butter Chops in the Crockpot: Sweet, Savory, and Tender

Slow Cooker Amish Honey Butter Chops



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

- 4 pork chops or thick-cut chops
- 1/4 cup honey
- 1/2 cup butter, sliced or cubed
- 1 packet onion soup mix

DIRECTIONS

1. Lightly grease your slow cooker insert or spray it with nonstick cooking spray.
2. Arrange the chops in an even layer in the bottom of the slow cooker.
3. Drizzle the honey evenly over the chops.
4. Sprinkle the onion soup mix across the top.
5. Add the butter pieces over everything so it melts down into the sauce as the chops cook.
6. Cover and cook on low for about 5 to 6 hours, or until the chops are tender and cooked through.
7. Spoon some of the honey butter sauce over the chops before serving.

SWAPS & NOTES

Bone-in or boneless chops both work here, though thicker chops tend to stay juicier during slow cooking.

If you want a slightly less rich finish, you can reduce the butter a bit, but the full amount gives the sauce its signature silky texture.

If you like a little contrast, a pinch of black pepper or smoked paprika can be added, even though the classic version keeps things very simple.

For a more savory balance, some cooks also like to add a tiny splash of broth, but it is not necessary since the chops release moisture as they cook.

TIPS FOR SUCCESS

Use thicker chops if possible, since very thin chops can cook too quickly and may become a little dry.

If your slow cooker runs hot, start checking them a bit early.

You want the meat tender, but not overdone.

Another tip is to resist lifting the lid too often while it cooks.

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

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