

Food for the Spirit

EASY SLOW COOKER PORK CHOPS

10 min Prep Time - 4 hr Cook Time - Serves: 4

- 1 (10.75 ounce) can cream of chicken soup
 - 1 (1 ounce) package dry ranch dressing mix
 - 3 teaspoons minced garlic
 - 1/2 cup chicken broth
 - 4 thick-cut pork chops (bone in or boneless)
 - pepper, to taste
1. Combine soup, dressing mix, garlic, and broth.
 2. Sprinkle chops with pepper. Do not salt them.
 3. Place chops in slow cooker and pour soup mixture over top.
 4. Cover and cook on high for 3-4 hours or low for 6 hours.



NOTES: Serve over rice or mashed potatoes

Biblical love notes

The following compliments from the Song of Solomon may not go over well on Valentine's Day: "I compare you, my love, to a mare among Pharaoh's chariots" (1:9). "Your hair is like a flock of goats, moving down the slopes of Gilead" (4:1). "Your teeth are like a flock of shorn ewes that have come up from the washing" (4:2). "Your neck is like the tower of David, built in courses" (4:4). "[Your] eyes are like doves beside springs of water, bathed in milk, fitly set" (5:12). "Your navel is a rounded bowl that never lacks mixed wine. Your belly is a heap of wheat" (7:2).

On the other hand, how about this one: "You are altogether beautiful, my love; there is no flaw in you" (4:7).

