

## Autumn Vegetables and Pork Chops

Rose Product used: Pork chops



**Rose Packing Company**

6 Rose Pork Chops raw, 3/4-inch thick  
1 medium-size acorn squash  
2 tbs. butter, melted  
2 tbs. orange juice  
1 tsp Worcestershire sauce  
1 tsp. grated orange peel  
1/4 tsp. cinnamon  
1/8 tsp. nutmeg  
3/4 cup brown sugar  
3 tbs. chopped green onion  
2 cups frozen green peas

both from slow cooker; keep warm. Stir in frozen peas. Turn heat setting to high. Cover and cook about 5 minutes or until peas are tender; drain. Serves 6



Recipe courtesy of the National Pork Board

Slice acorn squash in half, remove seeds and slice each half into 6 slices, approximately 1/2-inch thick. Place 6 half slices on bottom of 5-quart slow cooker. Arrange 3 pork chops over squash; repeat layers. Combine all other ingredients except peas; pour over squash mixture. Cover and cook on low 5-6 hours or until pork and squash are tender. Remove