



Adventures in Cooking

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<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Crockpot Pork Steaks

Ingredients:

2 thick or 4 regular pork steaks with bones

2 tsps. Garlic powder

1 pkg. Lipton Onion soup mix

1/2 cup water

Instructions:

- First place a crockpot liner in your crockpot. I use my 6 quart crockpot for this recipe.
- Rinse the pork steaks with some water and pat dry with paper towel.
- Sprinkle pork steak with garlic powder and place in crockpot.
- Sprinkle the onion soup mix over the pork steaks.
- Pour the ½ cup of water into the crockpot.
- Cook on high for around 4 to 5 hours.
- When the meat separates from the bone by touching it with a fork the pork is done.
- Remove the bones, stir the meat mixture and serve.

*One more recipe that I felt should be added to this book is the one my Hubby calls Mmmmm Crockpot Pork Steaks. This recipe was created one Saturday afternoon when I was unable to grill because my propane tank was empty. If you enjoy pulled pork then this is the recipe for you as it is simple to make and delicious to eat.