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*Kitchen Cheat Sheet: Slow Cooker Pork Chops and Red
Cabbage*

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Tips

- Olive oil starts to look shiny, smooth, and almost watery once it's hot. Don't put the chops in too early or they won't sear very well.
- Thick, center-cut chops create the best final product. Stay away from the really thin ones—trust me!
- Stainless steel and cast iron pans are best for searing. Though, an enameled pan (like a dutch oven) will get the job done if it's all you have.
- Keep the carrots thick so that they maintain their texture while cooking.
- I don't recommend using baby carrots. They'll get mushy.
- You can use shredded cabbage from the store.
- Good red wine (like a nice Bordeaux) provides flavor beyond comparison. Don't skimp on the quality when it comes to braised pork and cabbage—plus, you can save the leftovers and sip on it with dinner!
- Once the lid goes on the crockpot, do your best to only open it if absolutely necessary! This will help your meal cook properly.

Variations

- Out of pork chops? No worries—use ground pork or pork tenderloin! Brown it in the pan in place of searing the chops, and continue with the recipe as written.
- If you love pork loin, feel free to swap out the chops. Sear the pork on all sides before adding it to the crockpot.
- The flavor of red cabbage is a bit more peppery and savory, but you can use green cabbage (or a mix of both) if you prefer.
- Apple cider vinegar or red wine vinegar work well to replace the balsamic in a pinch.
- The red wine adds a beautiful, rich flavor to the braised pork and cabbage dish, but if you don't cook with wine, swap it for red grape juice or extra beef stock.
- Sprinkle in a pinch of chili flakes or a drizzle of chili oil for a little spice kick.
- Trying to copy Mom's old recipe? Caraway seeds were occasionally used in pork and cabbage back in the day—if you like their flavor, add a sprinkle!

Storage

Slow-cooker braised pork chops and cabbage lasts for two to three days in the refrigerator in an airtight container.

You can also store leftovers in the freezer for two to three months. Let the leftovers thaw in the fridge before microwaving, for best results.

FAQs

Can I use bone-in pork chops?

Absolutely. Bone-in pork chops work just as well and often stay even juicier during the long cooking time. You may need to add 30 to 60 minutes to the cooking time, depending on their thickness.

Can I substitute green cabbage?

Yes, but the flavor will be different. Red cabbage is slightly sweeter and holds its texture better during the long cooking time. Green cabbage will still be delicious, just a little milder.

Can I skip the red wine?

Yes. Replace it with an equal amount of beef stock if you prefer not to cook with wine. You'll lose a little depth of flavor, but the recipe will still turn out great.

Can I make this ahead of time?

Yes. This recipe reheats beautifully. Store leftovers in an airtight container in the refrigerator for up to 4 days and reheat gently on the stovetop or in the microwave.

Can I freeze leftovers?

Yes. Let the pork chops and cabbage cool completely, then freeze in an airtight container for up to 3 months. Thaw overnight in the refrigerator before reheating.