**Slow Cooker Pork Stroganoff**

Ingredients

4 country pork ribs  
Garlic powder  
Salt and pepper to taste  
1 box Campbell portobello mushroom soup (cream of mushroom soup can be substituted)  
Vegetable spray

Sauce  
3 tblsp butter  
3 tblsp flour  
1 tblsp minced garlic  
Sauce from soup after ribs are cooked  
Small can of sliced mushrooms, drained  
8 oz of sour cream  
1 tblsp Worcestershire sauce

Directions  
  
Spray slow cooker with vegetable spray. Season ribs with garlic powder and salt and pepper to taste. Place in slow cooker with soup and cook on low for 6 - 8 hours or until tender. Remove the ribs and break up into bite size pieces.  
In a saucepan, melt butter, add the garlic and saute. Add the flour and stir, cook for 1 minute. Add soup, stirring until thickened. Add the pork, mushrooms, sour cream and Worcestershire sauce.  
Serve over rice. Cranberry sauce is great with this dish.