



Noreen's Kitchen

Slow Cooker Pork Roast

Ingredients

Serves 6

3 to 3 1/2 pound pork loin roast	15 to 20 garlic cloves, peeled
2 large onions cut into wedges	2 tablespoons brown sugar
2 Granny Smith apples, cored and sliced	1 tablespoon poultry seasoning
1 cup baby carrots	2 cups chicken stock
6 stalks celery, cut in half	2 pounds red skin potatoes quartered

Step by Step Instructions

This recipe was developed for a 7 quart, oval slow cooker, you should adjust it if your cooker is smaller.

Place carrots, celery, onion, apple and garlic in the bottom of the slow cooker crock.

Place pork loin roast on top of the veggies.

Sprinkle the roast with brown sugar and then with poultry seasoning, being sure to evenly coat.

Pour chicken stock around the roast on top of the veggies.

Place the crock into the outer sleeve and place the lid on the cooker.

Set on high and cook for 5 to hours or until the meat is tender and cooked through.

Place quartered potatoes around the roast and cook for an additional 60 to 90 minutes until the potatoes are tender but not mushy.

Remove roast and slice. Arrange on a platter surrounded with the veggies and potatoes.

Enjoy!