

Slow-Cooker CRANBERRY-ORANGE PORK ROAST

Ann Lund, Rubi Reds Customer

- 2 ½ lb. boneless pork shoulder roast, trimmed of fat
- 1 tsp. shredded orange peel, plus more for garnish (optional)
- 1 cup Rubi Reds Sweetened Dried Cranberries
- ½ cup cranberry juice cocktail (divided)
- ½ cup chicken broth
- 2 Tbl. cornstarch
- ½ tsp. dried thyme



Place pork roast in 3 ½ to 4 quart slow cooker. In small bowl, combine cranberries, broth, dried thyme, orange peel, and ¼ cup cranberry juice cocktail; mix well. Pour over pork. Cover and cook on low setting 7 to 9 hours. Remove pork from slow cooker; place on serving platter. Cover with foil. Pour juices from slow cooker into medium saucepan, skimming off any fat. In small bowl, blend remaining ¼ cup cranberry juice cocktail and cornstarch until smooth. Stir into juices in saucepan. Cook over medium heat until bubbly and thickened, stirring constantly. Cut pork into slices. Serve pork with sauce. If desired, garnish with additional shredded orange peel.

Serves 6 to 8.