



# Noreen's Kitchen

## Slow cooker pork loin in applesauce

2-3-pound pork loin roast  
16-ounce jar unsweetened applesauce  
1 medium onion, sliced  
1 honey crisp apple, cut into quarters  
2 to 3 cloves of garlic, minced  
1 tablespoon chicken rub seasoning

### Step by Step Instructions

Place roast in vessel of your slow cooker.

Spread minced garlic over the top.

Sprinkle chicken rub seasoning over roast, evenly.

Surround roast with sliced onion and quartered, apples.

Pour entire jar of applesauce over the roast.

Cook on high for 6 to 8 hours or on low for 8 to 10 hours.

Remove cooked roast from slow cooker and slice. Drape sauce over the slices and serve.

I served this with cooked egg noodles and fried cabbage. I used some of the sauce from the roast in with the cabbage instead of adding an apple like I usually do, and it was amazing!

**ENJOY!**