

[PORK POT ROAST RECIPE](#)



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Pork Pot Roast with Root Vegetables Recipe Nancy Fuller

Transfer the roast to a cutting board. Spoon the vegetables and pan juices onto a large serving platter. Slice the roast, arrange the meat on top of the vegetables, and serve family style.

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Dan's Fallin' Apart Pork Pot Roast with Cracked Pepper

A pork roast is coated in peppery spices and seared with shallots and garlic, then cooked slowly in the oven with potatoes, carrots, and sweet onions until the meat is falling-apart tender. Cracked black pepper gravy completes the meal.

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5 Ingredient Crock Pot Pork Roast and Potatoes Recipe

Instructions; Put the pork roast in a slow cooker. Arrange cut potatoes around the roast. Sprinkle garlic salt over the roast and potatoes, and then sprinkle the Italian seasoning around over the pork roast.

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Crock Pot Roast Pork Recipe Genius Kitchen

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic (or just sprinkle on some garlic powder). Place in broiler pan and broil about 15-20 minutes to remove excess fat.

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Instant Pot Ribs. You don't have to be a pit master to perfect ribs right in your home kitchen. You don't even have to fire up the grill! Try this basic ribs recipe right in your Instant Pot for the fastest mouthwatering ribs you'll ever make.

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Second of all, we have so many great pork roast recipes for you guys. Our technique on how to cook pork roast is the full recipe below. In a few simple steps, you have a delicious pork roast dinner. From our simple oven roast pork recipe, to an instant pot version, there s so many possibilities for this great cut of meat.

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Savory Crock Pot Pork Loin Roast Recipe thespruceeats com

The pork roast is done after about 3 hours on high or about 6 to 8 hours on low. To avoid overcooking the pork, check the temperature with an instant-read thermometer. The minimum safe temperature for pork is 145 F (63 C).

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