

[CROCK POT PORK ROAST](#)



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Crock Pot Roast Pork Recipe Genius Kitchen

Directions 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. Check frequently. Mix hot water and soy sauce. Put one sliced onion in bottom of

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Tangy Slow Cooker Pork Roast Recipe Allrecipes com

Tangy Slow Cooker Pork Roast - Ingredients 1 large onion, sliced. 2 1/2 pounds boneless pork loin roast. 1 cup hot water. 1/4 cup white sugar. 3 tablespoons red wine vinegar. 2 tablespoons soy sauce. 1 tablespoon ketchup. 1/2 teaspoon black pepper. 1/2 teaspoon salt. 1/4 teaspoon garlic

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Crock Pot Mississippi Pork Roast The Country Cook

Ingredients. 1 3 lb. boneless pork roast. 2 tbsp olive oil or vegetable oil. salt and pepper to taste. 1 packet ranch dressing mix. 1 packet dry onion soup mix. 1/2 cup (1 stick) butter REAL salted butter not margarine. 6 peperoncini peppers.

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Crock Pot Pork Roast and Gravy the easiest slow cooker

Add the cream of chicken soup and onion soup mix to a 5-6 quart slow cooker and stir to combine. Add the pork roast to the slow cooker and spoon some of the soup mixture over the roast. Cover and cook on high for 5 hours or low for 9 hours, until pork is easily shred with a fork. Stir the pork into the gravy and serve.

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SLOW COOKER PORK ROAST RECIPE Butter with a Side of Bread

Place Pork Roast in Instant Pot. Combine remaining ingredients (except cornstarch) in a small bowl, increasing broth from 1 cup to 1 1/2 cups. Whisk together and pour over roast. Lock lid on and set Instant Pot to Manual High Pressure for 65 minutes (for a 2-lb Sirloin Tip Roast that was fall-apart tender.

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Crockpot Pork Roast is delicious only 5 ingredients

I only have a 4 qt crock pot, so I bought a 2 lb pork roast for our NYE dinner tonight and followed all of the steps, adding a bit of fresh thyme and rosemary I had in my fridge to the spice rub. I also cooked it 8 hrs low as that's what the directions on the roast I bought informed.

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Slow Cooker Pork Roast Recipe Food Network Kitchen

Directions. Add 2 tablespoons of the oil, and stir to combine. Score the fat cap of the pork shoulder in a crosshatch pattern, then rub it all over with 2 1/2 tablespoons salt and 2 teaspoons pepper. Heat a large skillet over medium-high heat. Add the remaining 3 tablespoons oil, and heat until shimmering.

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Slow Cooker Garlic Pork Roast Recipe BettyCrocker com

Cook pork in oil about 10 minutes, turning occasionally, until brown on all sides. Sprinkle with salt and pepper. Place onion and garlic in 3 1/2- to 6-quart slow cooker. Place pork on onion and garlic. Pour broth over pork. Cover and cook on low heat setting 8 to 10 hours or until pork is tender.

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Crock Pot Balsamic Pork Roast Skinnytaste

Season the pork with salt, garlic powder and red pepper flakes and place it into the slow cooker. Mix together the broth, vinegar and Worcestershire sauce and pour it over the pork, then pour the honey over and set the timer

for 4 hours on High or 6-8. hours on Low. Once the pork is cooked and tender (it should shred easily with a fork),

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Crock Pot Pork Roast with Vegetables and Gravy Renewed

3. While your pork is in the searing pan, peel and chop 5-6 russet potatoes and one onion. You want them to be uniform in size, so they cook evenly. 4. Spray a 3-4 quart crock pot with cooking spray. Place the seared pork in the pot and pour 3 cups mini carrots around the roast. Layer the potatoes and onions on top. 5.

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