

PORK POT ROAST SLOW COOKER



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Slow Cooker Pork Pot Roast DadCooksDinner

Instructions Season and sear the roast: Sprinkle the salt, pepper, coriander, Saute the vegetables: Reduce the heat in the pan to medium, and add 2 tbsp of vegetable oil. Slow cook the roast: Add the carrots to the slow cooker, pouring them around the edge Make the sauce, carve the roast,

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Slow Cooker Pork Roast Recipe Food Network Kitchen

Slow Cooker Pork Roast. Getting reviews You'll hardly believe this dish came out of a slow cooker. Searing the meat and coating it with a fresh herb paste gives this roast a good head start

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Crock Pot Pork Roast and Gravy the easiest slow cooker

Instructions: Add the soup and seasoning to a 6 quart slow cooker and stir to combine. Add your seasoned pork roast to the soup mixture. Spoon soup mixture over the pork roast, cover, and cook for 9 hours on low. Shred meat with fork and stir into the gravy. Serve over mashed potatoes or egg noodles, as desired.

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How to Cook Pork Roast in a Slow Cooker MyRecipes

Learn how to cook pork roast in a slow cooker for an ideal, no-fuss dinner on busy weeknights. These tips and techniques yield a perfectly tender, tasty, and satisfying supper. To cook a pork roast in the a slow cooker, first, trim any excess fat from the roast. Rub the meat with olive oil and sprinkle with salt and pepper. Cut the roast in half.

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Tangy Slow Cooker Pork Roast Recipe Allrecipes com

Tangy Slow Cooker Pork Roast - Directions Arrange onion slices evenly over the bottom of the slow cooker, and then place the roast on top of the onion. In a bowl, mix together water, sugar, vinegar, soy sauce, ketchup, black pepper, salt, garlic powder, and hot sauce; pour over roast. Cover, and

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SLOW COOKER PORK ROAST RECIPE Butter with a Side of Bread

Place roast in slow cooker. Combine remaining ingredients (except cornstarch) Cook on low 10-12 hours for that fall-apart, insanely tender type of meat. (Or on high 6-8 hours.) Prior to serving, ladle out about 1/4 cup of the juice in the crock pot Whisk in 2 tsp cornstarch. Add in enough

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Crockpot Pork Roast is delicious only 5 ingredients

Crockpot Pork Roast is full of flavor and so easy because it s done in a crockpot and only has 5 ingredients! Dinner has never been easier or more delicious. Crockpot Pork Roast was the perfect post holiday meal. After the holidays I always struggle a bit with getting back into the swing of cooking.

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Slow Cooker Honey Pork Roast Recipe TipHero

Place the pork loin roast in the inner pot of a slow cooker. In a medium bowl, combine the dried oregano, dried basil, black pepper, salt, minced garlic, honey, soy sauce and Parmesan cheese, and mix well. Pour the sauce over the pork loin roast into the slow cooker. Cover and cook on low for 6 to 8 hours.

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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

Crock-Pot Roast Pork. 4.71. Recipe by PugGrannie PugGrannie. 39 people discussing Join In Now . add photo. Rub pork roast with salt and pepper. (This is how long it takes in my Westbend slow cooker). Low setting would probably be 6-8 hours.

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South Your Mouth Butter Braised Slow Cooker Pork Roast

Butter-Braised Slow Cooker Pork Roast A fork-tender pork loin drenched in sizzling butter seasoned with Cajun spices cooked to crispy perfection in the crock pot. The Missi

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