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Slow Cooker Pork Roast Recipe Food Network Kitchen

Directions. Put the carrots, celery, onions and bay leaves in the insert of a 7-quart slow cooker. Rub the herbed oil all over the pork, being sure to push some into all the natural divisions between muscles; place it on top of the vegetables, and pour in any collected juices. Add the reduced wine mixture and the chicken broth,

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With these slow cooker pork recipes, you can create juicy, tender suppers simmering in delicious flavors.

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Amazing Pork Tenderloin in the Slow Cooker Recipe

Amazing Pork Tenderloin in the Slow Cooker - Ingredients 1 (2 pound) pork tenderloin. 1 (1 ounce) envelope dry onion soup mix. 1 cup water. 3/4 cup red wine. 3 tablespoons minced garlic. 3 tablespoons soy sauce. freshly ground black pepper to taste.

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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) in a 2-cup measuring cup. 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 and strain into a measuring cup. Whisk in 2 tsp cornstarch.

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Keto Easy Slow Cooker Pork Steaks Pork Chops Recipe

Place in slow cooker and cook on high for 4-6 hours, until fork tender (my slow cookers vary wildly - check pork after 4 hours, and adjust cook time if not tender yet.) When pork is fork tender, remove and serve with rice, vegetables, or a salad - or shred and enjoy in tacos, burritos, or a pulled pork sandwich!

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