



Crock Pot Apple Cider Pork Roast

Spice Rating: 7/10

Description:

Crock Pot Apple Cider Pork Roast is a flavorful and tender dish made with a juicy pork roast cooked in a crock pot with a delicious blend of apple cider, brown sugar, and Dijon mustard. The addition of sliced apples and onions adds a hint of sweetness and complements the flavors of the pork perfectly.

Ingredients:

- 1 pork roast (34 pounds)
- 2 apples, cored and sliced
- 1 onion, sliced
- 1 cup apple cider
- 1/4 cup brown sugar
- 2 tablespoons Dijon mustard
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 teaspoon dried thyme

Instructions:

1. Place the pork roast in a crock pot and season with salt, black pepper, and dried thyme.
2. In a separate bowl, whisk together apple cider, brown sugar, and Dijon mustard until well combined.
3. Pour the apple cider mixture over the pork roast in the crock pot.
4. Arrange the sliced apples and onion around the pork roast.
5. Cover the crock pot and cook on low for 7-8 hours or on high for 4-5 hours, until the pork is tender and fully cooked.
6. Once cooked, remove the pork roast from the crock pot and let it rest for a few minutes before slicing.
7. Serve the sliced pork roast with the cooked apples and onions, and drizzle some of the cooking liquid over the top as a sauce.