

## PORK ROAST IN A CROCK POT

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[Slow Cooker Pork Roast - Butter with a Side of Bread](#)  
Slow Cooker Pork Roast made with simple ingredients you have in your pantry! Pull-apart tender pork with a flavorful gravy on top make this recipe amazing. Pull-apart tender pork with a flavorful gravy on top make this recipe amazing.

[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 [Crock Pot Pork Roast and Gravy - the easiest slow cooker ...](#)

[This crock pot pork roast is a simple set it and forget dinner!](#)  
The pork cooks all day in gravy and comes out so tender, juicy, and flavorful. Serve with mashed potatoes or buttered egg noodles. The pork cooks all day in gravy and comes out so tender, juicy, and flavorful.

[Crock Pot Pork Roast Real Housemoms](#)

[How to cook a pork roast in a crock pot.](#) You'll begin by searing your roast on all sides. Because the fat content on a pork roast is typically pretty low, searing the roast on the outer edges really helps keep the moisture in the meat.

[Tangy Slow Cooker Pork Roast Recipe - Allrecipes.com](#)

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 cook on Low for 6 to 8 hours, or on High for 3 to 4 hours.

[3 Ways to Make a Pork Roast in a Crock Pot - wikiHow](#)

Put the pork into the slow cooker with the remaining ingredients. Scoop the shredded pork roast back into the empty crock pot and stir in 2 cups (576 g) of barbecue sauce, 2 tablespoons (31 g) of mustard, 2 tablespoons (42 g) of honey, and 1 tablespoon (15 ml) of soy sauce.

[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.

[Pork Roast Recipe - Cooking | Add a Pinch | Robyn Stone](#)

[Perfect Pulled Pork Recipe](#) This simple slow cooker pork

roast recipe makes the most amazing pulled pork! So easy! Okay, so if your family loves pork roast, pulled pork, or pork in any way, shape, or form, you really do want to give this pork roast a try.

**Crock Pot Mississippi Pork Roast - The Country Cook**  
Crock Pot Mississippi Pork Roast. This Mississippi recipe works with just about every cut of meat and it turns out great! I've made it with both pot roast and with chicken and they have all been so good!

**Crock Pot Pork Roast with Vegetables and Gravy (Renewed)**

When the pork has cooked through (should be a temperature of 160 degrees), carefully pour the juices from the crock pot into a medium-sized sauce pan. Turn the crock pot off and let the meat rest inside (with the lid on) for 5-10 minutes before you serve it.

**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.

**Crock Pot Pork Roast Recipe 3 | Just A Pinch Recipes**  
place your crock pot on high, place roast in the crock pot, add water. Then add honey, then add all ingredients on top of the honey so it sticks to the roast.cook on high for 6-7 1/2 hours. Check roast and make sure it has reached a internal cooked temperature of 145° measured with a food thermometer, followed by a three-minute rest time.

**South Your Mouth: 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 Mississippi-style chuck roasts are all the rage right now. Ya know, the ones where you dump a packet of this and a package of that over a roast, slap a stick of

**Slow-Cooker Garlic Pork Roast Recipe - BettyCrocker.com**

Place 2 cups shredded pork in each refrigerator or freezer container. Add 1/2 cup reserved cooking liquid to each container. Cover and refrigerate up to 4 days or freeze up to 4 months. To thaw frozen pork, place container in refrigerator about 8 hours.

**Easy Crock Pot Pork Roast - Just 4 Ingredients | Yellow ...**

HOW TO MAKE A CROCK POT PORK ROAST: First you buy a 2-3 pound pork loin roast. I get mine at Costco. It comes in a 4-pack. The kind that I buy has up to 10% of

a solution of broth and salt.