

PORK ROAST CROCK POT RECIPES

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Crock Pot Pork Roast - Your Homebased Mom

Crock Pot 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 Real Housemoms

If you're roast is bigger than the 3 to 3 1/2 pork roast I used, you can determine how long to cook the pork roast in crock pot easily. On LOW you should cook the roast for 2 hours per pound and on HIGH 1 hour per pound + 1 hour. [Tangy Slow Cooker Pork Roast Recipe - Allrecipes.com](#)

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

5 Ingredient Crock Pot Pork Roast and Potatoes Recipe ...

Sprinkle garlic salt over the roast and potatoes, and then sprinkle the Italian seasoning around over the pork roast. Pour chicken broth into the slow cooker. Place lid on and cook on high for 4 hours, or low for 8 hour. If cooking it on low, remove the roast and let it rest for 5 minutes, then slice it before serving.

Slow Cooker Pork Roast Recipe | Food Network Kitchen ...

Add the pork, fat-side down, and brown it well, 3 to 4 minutes, then brown it all over, 3 to 4 minutes per side. Transfer the pork to a large plate. Transfer the pork to a large plate.

Crock Pot Pork Roast - The best Slow Cooker Pork Roast

This Crock Pot Pork Roast is so tender and delicious with very little work. The pork falls apart from being slow cooked all day and each bite is packed with flavor. The pork falls apart from being slow cooked all day and each bite is packed with flavor.

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.

The Perfect Crock Pot Roast - Recipes That Crock!

The Perfect Crock Pot Roast really is my Momma's recipe that I grew up on. I have tried TONS of roast recipes, and

even though I have tried some pretty fantastic recipes, this has always been my favorite.

Crock Pot Pork Roast and Veggies - Recipes That Crock!

Crock Pot Pork Roast and Veggies Recipe But, when I saw this recipe in my friend Mary's new cookbook *Deep South Dish: Homestyle Southern Recipes* (thanks for sending me a copy Mary!), I just knew I wanted to try this recipe the way my mom used to (and the way Mary does in her book).

Pork Roast Recipe - Cooking | Add a Pinch | Robyn Stone

Pork Roast Recipe A simple pork recipe prepared in the slow cooker. Makes a delicious pork roast for tons of favorite pulled pork recipes. A favorite slow cooker pork recipe. Makes a delicious pork roast for tons of favorite pulled pork recipes.

SLOW COOKER PORK ROAST RECIPE - Butter with a Side of Bread

Slow Cooker Pork Roast made with simple ingredients you have in your pantry! Fall-apart tender pork with a flavorful gravy on top make this recipe amazing. Now with Instant Pot instructions! Fall-apart tender pork with a flavorful gravy on top make this recipe amazing.

Crock Pot Pork Loin with Gravy - Recipes That Crock!

I used my 2.5-quart crock pot for this yummy Crock Pot Pork Loin with Gravy recipe. It was the perfect size! It was the perfect size! Check out our favorite Slow Cookers, Pressure Cookers, Multi-Cookers and Air Fryers in our Amazon Influencer Shop.

Pork Roast Crock Pot

In this easy cooking video, I cook a pork shoulder roast in my Crock-Pot slow cooker. I cooked this pork roast for 5 1/2 hours on high but I probably should have cooked it for about 8 hours on low.

Slow Cooker Texas Pulled Pork Recipe - Allrecipes.com

Step 1, Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours. Step 2, Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir.

Crock Pot Pulled Pork recipe - The Recipe Rebel

This Crock Pot Pulled Pork recipe is so easy and so flavorful! It starts with a garlic herb rub and hangs out in the slow cooker until it's fall apart tender. It starts with a garlic herb rub and hangs out in the slow cooker until it's fall apart tender.