

Featuring Tennessee Gourmet® Products

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Apple Cider Pork Roast

2 Tbsp. Tennessee Gourmet® Savory Pork Rub	1 tsp. dried leaf marjoram or thyme
1 boneless pork shoulder or sirloin roast, 3 ½ to 4 ½ pounds	2 cups natural apple cider
2 medium onions, halved and sliced	2 Tbsp. cider vinegar
4-6 carrots, cut in 1-inch pieces	3 Tbsp. flour
2 cloves garlic, minced	1 cup water

Rub Savory into the roast and refrigerate for 1 to 2 hours.

Arrange onions in the bottom of the slow cooker and place roast on top.

Add carrots around the roast; sprinkle the roast with the garlic and marjoram or thyme. Combine the cider and vinegar and pour over the roast.

Cover and cook on HIGH for 1 hour. Reduce heat to LOW and cook for 6 to 8 hours longer, or leave on HIGH for 3 to 4 hours longer.

Pour juices into a saucepan and bring to a boil on the stovetop. Reduce to medium and continue boiling for 5 minutes.

Combine flour and cold water until smooth; whisk into the simmering juices. Continue cooking and stirring until thickened. Serve with the pork.