Mouth Watering Slow Cooker Pork Roast

Description

The family loves this dish. It comes out juicy with amazing flavor. With the gravy over top, you can't beat it. This dish requires you to start it 24 hours in advance. I start this dish for the next day after I finish cleaning up dinner from that night.

Summary

Yield: 4
Prep Time: 24 hours
Category: Main Dish
Cuisine: American

Ingredients

- 3 lbs Pork Roast
- 2 cups water
- 1 1/2 tsps sea salt
- 1 1/2 tsps fresh ground black pepper
- 2 tbsps corn starch
- 1/4 cup milk
- 1 tbsps olive oil

Instructions

Salt and pepper your roast. Heat a pan with oil. Sear all sides of the roast. This will help keep the good stuff in. Place the roast into the slow cooker along with the water. Put your cooker on low and walk away.

Yes I cook this roast all night and all the next day. You will be tempted to open the lid and peak. Don't do it, it will be done when it is done. There is nothing you can do to make it cook faster. Your

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patcience will be paid off when it is dinner time. You will not be able to pick up the roast without it falling apart!

The Gravy:

Skim off the "gunk" that comes from the pork blood. Yuk I know. Laddle out the juice into a sauce pan, leaving a little to keep the pork moist. Add the milk and corn starch to the juice and bring to a boil. You need to keep stirring this mixture so it doesnt clump on you or burn. As it starts to boil it will thicken. If you didnt have enough juice and it gets to thick then you can add more milk. If the opposite happens and it is not think enough then you can add a little corn starch at a time until you get the thickness you like. Turn off the flame.

Place a serving of pork roast on a plate and laddle some gravey over top.

YUM