

Slow Cooker Cranberry Pork

1 boneless rolled pork loin roast (3–4 lbs), Halved
2 T. vegetable oil
1 can (16 oz) whole berry cranberry sauce
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup cranberry juice
1 t. ground mustard
1 t. pepper
 $\frac{1}{4}$ t. ground cloves
 $\frac{1}{4}$ cup cornstarch
 $\frac{1}{4}$ cup cold water
Salt to taste

In a Dutch oven, brown roast in oil on all sides over medium–high heat. Transfer to a 5 quart slow cooker. Combine the cranberry sauce, sugar, cranberry juice, mustard, pepper and cloves; pour over roast. Cover and cook on low for 6–8 hours or until a meat thermometer reads 160 degrees. Remove roast and keep warm.

In a saucepan, combine cornstarch, water and salt until smooth; stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with roast. Yeild– 9–12 servings.