

SUPER SIMPLE ROAST

yield: 4-6 SERVINGS prep time: 5 MINUTES cook time: 4-6 HOURS total time: 6 HOURS

INGREDIENTS:

2-3 lb Rural Roots Ranch Pork Roast
1 tablespoon garlic salt
1 tablespoon onion powder
1 teaspoon pepper



DIRECTIONS:

1. Place the thawed, room temperature roast in the crock pot.
2. The side with the most fat should be up to allow all the juices to distribute through the meat.
3. Sprinkle the garlic salt, onion powder and pepper over the surface of the roast.
4. If the lid of your crock pot does not seal, place a sheet of tinfoil between the crock and the lid to help hold in the moisture.
5. Cook on low for 4-6 hours.
6. Turn off crock pot.
7. Allow roast to rest in juices for 10-15 minutes.
8. Cut and Serve!