

Slow Cooker Maple Pork Roast

Make this meat stretch further by serving it over rice.

Tip

To freeze, place everything in a gallon freezer bag. This meal can go straight from freezer to slow cooker!

- 2 lbs pork loin
- 1/4 cup soy sauce or Bragg's liquid aminos
- 1 Tbls prepared yellow mustard
- 1/4 cup real maple syrup
- 2 Tbls oil
- 2 Tbls dried onion flakes
- 3/4 tsp garlic salt

Place everything in a slow cooker (or a freezer bag if freezing) and cook on low about 8 hours or until fork tender. Optional: Place meat with juices in a 9 x 13 pan and place under the broiler on high for several minutes until it just begins to crisp on top.