



Slow Cooker Amish Pork Roast

Description

This Slow Cooker Amish Pork Roast is the definition of comfort food—simple, hearty, and packed with rich, savory flavor. Inspired by traditional Amish cooking, this dish uses humble ingredients and slow simmering to create a melt-in-your-mouth roast that's perfect for any day of the week. Toss it all in the crockpot in the morning and come home to a warm, delicious meal the whole family will love.

• Slow Cooker Amish Pork Roast

Ingredients:

- 3–4 lb pork shoulder or pork butt roast
- 1 onion, sliced
- 4 garlic cloves, minced
- 1 cup beef broth
- 1 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp brown sugar

- 1 tsp ground mustard
- 1/2 tsp black pepper
- 1/2 tsp salt
- 1/2 tsp paprika
- 1/4 tsp thyme (optional)

Instructions:

1. Prep the Roast:

Pat the pork roast dry and rub it with salt, pepper, paprika, and ground mustard.

2. Layer in Slow Cooker:

Place sliced onions and garlic in the bottom of the slow cooker. Set the seasoned pork on top.

3. Mix the Sauce:

In a bowl, whisk together beef broth, soy sauce, Worcestershire sauce, and brown sugar. Pour over the pork.

4. Cook Low and Slow:

Cover and cook on **LOW for 8-10 hours** or **HIGH for 4-5 hours**, until the pork is fall-apart tender.

5. Shred and Serve:

Shred the pork in the slow cooker, mix with the juices, and serve over mashed potatoes, egg noodles, or Amish-style buttered noodles.

Note:

For a more flavorful roast, try searing the pork in a hot skillet for a few minutes on each side before adding it to the slow cooker. This will give the roast a beautiful crust and enhance the flavors. You can also adjust the seasonings to suit your taste—add a pinch of cayenne pepper for a little heat or some rosemary for a fragrant twist.

Category

1. Crockpot Recipes

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Author
rauf

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