

Cranberry Pork Roast

Connie Muldoon

1 boneless rolled pork loin
roast (2 1/2 to 3 lb.)
1 (16 oz.) can jellied cranberry
sauce
1/2 c. sugar
1/2 c. cranberry juice

1 tsp. dry mustard
1/4 tsp. ground cloves
2 T. cornstarch
2 T. cold water
Salt, to taste

Place pork roast in slow cooker. In medium bowl, mash cranberry sauce; stir in sugar, cranberry juice, mustard and cloves. Pour over roast. Cover and cook on low for 6 to 8 hours, or until meat is tender. Remove roast and keep warm. Skim fat from juices; measure 2 cups, adding water if necessary, and pour into saucepan. Bring to a boil over medium-high heat. Combine cornstarch and cold water to make paste. Stir in gravy. Cook and stir until thickened. Season with salt. Serve with sliced pork. Yield: 4 to 6 servings.



This recipe is from the
First United Methodist Cookbook
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