



## Garlic-Apple Pork Roast

### Ingredients

- 1 boneless pork loin roast (3-1/2 to 4 pounds)
- 1 jar (12 ounces) apple jelly
- 1/2 cup water
- 1 Tbsp minced garlic
- 1 Tbsp dried parsley flakes
- 2 tsp sea salt
- 2 tsp fresh cracked pepper

### Directions

Cut the roast in half and place in the slow cooker. In a small bowl, combine the jelly, water, and garlic and pour over roast. Sprinkle with parsley, salt and pepper.

Cover and cook on low for 6-8 hours or until meat is tender. Let stand for 15 minutes before slicing. Serve with cooking juices if desired.