

Sunday Dinner

Sunday Pork Roast

Ingredients:

3 to 5 lb. pork should or butt roast	2 large white onions
2 Tbs. vegetable oil	1 lb. baby carrots
2 Tsp Salt	1 1/2 lbs. baby red potatoes
2 Tsp black pepper	2 cups apple juice
1 Tsp garlic powder	1 sprig fresh rosemary
1 Tsp onion powder	salt and pepper to taste
1 Tsp paprika	

Directions:

SLOW COOKER DIRECTIONS:

Rub oil onto pork roast. In a small bowl, stir together salt, pepper, garlic pepper, onion powder, and paprika. Sprinkle seasoning mixture onto pork roast. Place the meat directly into a slow cooker. Add in all remaining ingredients and go to church! Cook on low 8 hours.

To make a copy of this recipe and see what is for dessert go to www.stjsp.org