

CRANBERRY PORK ROAST

[4 to 6 servings]

4 medium potatoes, peeled and cut into 1" chunks
1 [3lb] boneless pork roast
1 [16 oz] can whole-berry cranberry sauce
1 [5.5 oz] can apricot nectar
1 small onion, chopped
½ cup coarsely chopped dried apricots
½ cup sugar
1 tsp dry mustard
¼ tsp crushed red pepper

1] Place the potatoes in a 3-1/2 qt. [or larger] slow cooker and place the roast over the potatoes.

2] In a large bowl, combine the remaining ingredients; mix well and pour over the roast.

3] Cover and cook on the high setting for 5 to 6 hours.

4] Remove the roast to a cutting board and thinly slice. Serve with potatoes and sauce.