

Slow Cooker Cabbage with Apples and Pork Roast



Minutes to Prepare: 15

Minutes to Cook: 420

Number of Servings: 4

Ingredients

1/2 medium head of cabbage, cored and chopped
3 apples, cored and diced (leave skin on)
1/2 small onion, chopped
2 tbsp cider vinegar
1/4 cup sugar
1/2 tsp salt
dash nutmeg
bay leaf
1 1/2 lb boneless pork roast, trimmed of visible fat

Directions

In a 4.5-qt slow cooker, combine all ingredients except pork roast and stir. Mash down a bit if you feel like you don't have room for your roast (it will seem very full at first but the cabbage will cook down quite a bit). Place unseasoned roast on top. Cook on low for about 8 hours or until roast is at least 160 degrees in the center.

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