

# CopyCat Cracker Barrel Cider Braised Pork Roast

## Ingredients

1/2 tsp. sage, dried  
1/2 tsp. thyme, dried  
1/2 tsp. pepper  
1/2 tsp. salt  
3 lb. top loin pork roast, boneless  
1 onion  
4 apples  
1 tbsp. garlic, minced  
3 tbsp. quick-cooking tapioca  
3/4 cup chicken broth  
3/4 cup apple cider

## Directions

Combine sage, thyme, pepper, and salt to create a dry rub.

Trim the fat from the meat and rub in the spice mixture.

Brown the meat in a large skillet and set aside.

Roughly chop the onion and apples, then place them in a slow cooker with the garlic and tapioca.

Put the meat on top. Slowly pour in the broth and cider.

Put your slow-cooker on the low setting and cook for 8-10 hours. Serve.