

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.