



Raspberry Jalapeno Pork Roast (Crock Pot)

Recipe by Sandy - San-man Gardens
www.sanmangardens.com



Ingredients:

- 3 - 4 pound Pork Roast
- 1 Jar San-Man Gardens Raspberry Jalapeno Jam
- 1/4 cup soy sauce or teriyaki sauce
- 1/4 cup chicken stock or white wine
- 1 clove minced garlic
- 1 medium onion, thinly sliced
- Salt and pepper to taste

Directions:

1. Place onions in bottom of crock pot.
2. Sprinkle pork roast with salt and pepper and place on top of onions.
3. Combine remaining ingredients in a small bowl and then pour over roast and onions.
4. Cook on low for 6 - 8 hours.

When ready to serve, remove roast from crock pot and place on a large platter. Using two forks pull pork roast apart, spoon out onions over pork and ladle remaining liquid over the pork.

This recipe is great one for many uses. Serve as filling for tacos garnished with avocado slices, Monterey jack cheese and salsa. Leftovers make great sandwiches, too.

Recipe by Sandy - sandy@sanmangardens.com
Contact Sandy for ordering Jellies & Jams.