

Crock Pot Pork Roast

INGREDIENTS

2 lb. pork roast
1 tsp. Italian seasoning
1/4 tsp. salt
1/2 tsp. black pepper
1/3 C. balsamic vinegar
1/3 C. chicken broth
1 T. Worcestershire sauce
1/4 C. hone

DIRECTIONS:

Combine the Italian seasoning, salt and pepper. Rub all over the roast and place in the crock pot. Combine the vinegar, broth and Worcestershire sauce. Pour around the roast. Pour the honey directly over the top of the roast. Cook on low for 8 hours. Spoon some of the remaining liquid over the top when serving.

Source : allrecipes.com