Balsamic & Brown Sugar Glazed Pork Roast

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**Ingredients**

**For the pork roast:**

1 (2-3lb) pork loin roast

1 tsp salt

1 tsp thyme

½ tsp garlic powder

¼ tsp pepper

½c water

**For the glaze:**

½c brown sugar

½c water

¼c balsamic vinegar

2 Tbsp soy sauce

1 Tbsp cornstarch

**Instructions**

**For the roast:**

Place roast in a slow cooker. Rub with salt, thyme, garlic powder, and pepper. Add ½c water around the edges (so you don’t pour off the rub you just put on the pork). Cook on low 6-8 hours, or until pull-apart tender. During the last 30 minutes or so of cooking, prepare glaze.

**For the glaze:**

Combine brown sugar, water, balsamic vinegar, soy sauce and cornstarch in a small saucepan. Stir over medium heat until glaze thickens. Pour over roast during the last 60 minutes or so of the cook time. Serve with remaining glaze in the crock pot if desired.