Balsamic Crock Pot Pork Roast

DaytoDayDreams.com

*A little sweet, a little savoury, the perfect combination*

Ingredients

2-3 lb pork roast

1 cup of balsamic vinegar

2 tsp dried rosemary

2 tsp dried thyme

2 bay leaves

2 tsp of cornstarch

Salt & pepper to taste

Directions

1. Pour balsamic vinegar into the crock pot.
2. Rub rosemary & thyme onto all side of the roast
3. Place roast in the crock pot and toss in the bay leaves.
4. Add salt & pepper to taste.

Cook on low for 4-6 hours until desired tenderness.

Remove roast from crock pot, place on plate and tent with foil to rest.

Meanwhile, pour juices from crockpot into a saucepan and bring to a light boil. In a separate bowl, mix cornstarch with just enough water to dissolve cornstarch and make a pourable paste. Add this cornstarch mixture to saucepan and stir until balsamic sauce is thickened.

Pour sauce over pork roast as desired.

Enjoy!!