



## Slow-Cooker Pork Roast with Fig Balsamic Reduction

*Easy to make!*

### Ingredients:

3-4lb pork roast	1 Tablespoon low-sodium Tamari (or your favorite soy sauce)
1 cup beef broth	1 Tablespoon liquid honey
½ cup The Olive Oil Factory's Fig-Infused Balsamic Vinegar	4 Tablespoons Delavignes Garlic Infused Olive Oil
1 Tablespoon Worcestershire Sauce	½ teaspoon crushed red pepper

### Instructions:

Place the pork roast in slow cooker. Whisk remaining ingredients in a medium sized bowl until well-incorporated and pour over the pork. Follow your slow-cooker's instruction manual on recommended cooking times. Cover and cook approximately 4-5 hours on High or 8-10 hours on Low, the internal temp of the roast should be between 190°F and 205°F. Remove roast and cover with foil to keep warm; in the meantime carefully pour remaining liquid into a medium pan and reduce by half on the stovetop to create a fantastic sauce! Slice roast and serve with the reduced sauce, baby potatoes and steamed green vegetables. Recipe inspired by *Slow Cooker Balsamic Pork Roast* by Robyn Stone on [addapinch.com](http://addapinch.com)

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