

Crock Pot Garlic Pork Roast with Rice

Prep Cook Time: 6 hours

SERVES 6

Ingredients: Pork Sirloin Roast 3 garlic cloves Salt Pepper Rice

Steps

1. Separate 3 garlic cloves, remove fine skin. Slice lengthwise in half. Using a knife, insert knife into pork making slits. Insert garlic halfway into slits. Place in crock pot. Add ¼ cup water. Season roast with salt and pepper. Cook on low 6 hours.

2. Prepare rice as directed.

3. Serve.