

# Crock Pot Garlic and Butter Pork Loin Roast



## Ingredients:

- 3 to 4 lb. boneless pork loin roast
- Cajun seasoning
- 2 T. vegetable oil
- 1/2 stick salted butter
- 4 large cloves garlic, minced
- 1 tsp. dried basil
- 1/4 tsp. red pepper flakes

## Instructions:

Season the roast all over with the Cajun seasoning. Heat the oil in a skillet over high heat. Add the roast and sear it on all sides. Place the roast in your crock pot.

Reduce the heat of the skillet down to medium and add the butter, garlic, basil and pepper flakes. Cook, stirring for about a minute to soften the garlic.

Pour this over the roast, cover and cook on high for 3 1/2 hours or low about 4 1/2 - 5 hours. Let rest 5 minutes before slicing. Be sure to spoon some of the garlic butter over served portions.