

# Slow Cooker Balsamic Glazed Pork Roast



## Ingredients:

3-4 lb pork roast (shoulder or loin)  
1/2 cup balsamic vinegar  
1/4 cup honey  
1/4 cup soy sauce (low-sodium preferred)  
3 cloves garlic, minced  
1 tbsp fresh rosemary, chopped  
1 tsp dried thyme  
1/2 tsp black pepper  
1/2 tsp salt  
1 medium onion, sliced  
1/2 cup chicken broth  
2 tbsp olive oil  
2 tbsp cornstarch (optional, for thickening)  
2 tbsp water (optional, for cornstarch slurry)

## Instructions:

**Prepare the Pork:** Pat the pork roast dry with paper towels. Season generously with salt and black pepper on all sides to enhance flavor.

**Sear the Roast:** Heat olive oil in a large skillet over medium-high heat. Sear the pork roast for 2-3 minutes per side until golden brown, locking in juices.

**Layer the Slow Cooker:** Place sliced onions at the bottom of the slow cooker to create a flavorful bed for the pork.

**Mix the Glaze:** In a bowl, whisk together balsamic vinegar, honey, soy sauce, minced garlic, rosemary, and thyme until well combined.

**Add Pork to Slow Cooker:** Place the seared pork roast on top of the onions. Pour the balsamic glaze mixture over the pork, ensuring it's well-coated.

**Add Broth:** Pour chicken broth around the pork to keep it moist during cooking, avoiding washing off the glaze.

**Cook Low and Slow:** Cover and cook on low for 8 hours, or until the pork is fork-tender and easily shreds.

**Rest the Pork:** Remove the pork from the slow cooker and let it rest for 10 minutes on a cutting board to retain juices.

**Thicken the Glaze (Optional):** If desired, strain the cooking liquid into a saucepan. Mix cornstarch with water to create a slurry, then stir into the liquid and simmer until thickened.

**Serve and Enjoy:** Slice or shred the pork, drizzle with glaze, and serve with onions and sides like mashed potatoes or roasted vegetables.

*Notes - For best results, sear the pork to lock in flavor, but you can skip this step if short on time. Check the pork's internal temperature (145°F for medium, 160°F for well-done) to ensure it's cooked to your preference.*