

Crock Pot Apple Rosemary Pork Loin

1. Line the bottom of your crock pot with some of your sliced onions, apples, and sweet potatoes
 2. Poke 5 deep holes throughout your pork loin and insert a clove of garlic into each one
 3. Season both sides of your pork loin with salt and pepper and then place fat side down on top of your veggies in the crock pot
 4. Sprinkle the pork loin with your rosemary and thyme and throw your bay leaves in the pot
 5. Scatter the rest of your apples, onions, and sweet potatoes throughout your crock pot
 6. Pour your apple cider vinegar and stock in the bottom of your crock pot to help get the cooking process started
 7. Set your crock pot on low and cook for 8 hours or until your pork reaches an internal temperature of 160 degrees
- Enjoy!

Recipe from civilizedcavemancooking.com