



# Slow Cooker Cranberry Pork Roast

With only four ingredients, this slow cooker cranberry pork roast recipe is something that anyone can make. Simply combine the ingredients and let your slow cooker do all of the work for you.

It only takes a few minutes to add the ingredients to your slow cooker in the morning. Genius, right? Here's exactly what you need to do...

Yields: 4 servings

## Ingredients

- 2.5 pound bone-in pork shoulder (sometimes labeled as a "Boston butt" or "pork butt")
- 15oz can whole berry cranberry sauce (or half of this [homemade cranberry sauce recipe](#))
- 1/4 cup honey
- 1/4 cup dried minced onion

## Directions

1. Combine all ingredients in your slow cooker and cook on "low" setting for 6-8 hours or until pork shreds easily with a fork.
2. Remove bones and shred meat.

## To Freeze and Cook Later

Combine all ingredients in a gallon-sized plastic freezer bag and freeze for up to three months. When ready to eat, thaw overnight in refrigerator. Add to slow cooker and cook on "low" setting for 6-8 hours or until pork shreds easily with a fork. Remove bones and shred meat.

I recommend serving the leftover cranberry mixture in the slow cooker with the meat – it's so yummy! Add some sides of green beans and stuffing and dinner is done.

