

Indonesian Pork

Ingredients

1 4-5 pound pork roast
salt and pepper to taste
1 cup hot water
1/4 cup molasses
1/4 cup prepared mustard
1/4 cup vinegar
1/4 cup orange marmalade
1/4 teaspoon ground ginger

Directions

Place metal rack or trivet in bottom of slow cooker/Crock Pot (I fashion a trivet from aluminum foil). Sprinkle pork roast with salt and pepper; place on trivet in pot. Pour hot water around pork roast. Cover and cook on low for 8-10 hours or until done. Remove meat from pot. Place on broiler pan or oven-proof platter. Combine molasses, mustard, vinegar, marmalade and ginger. Brush over cooked pork roast. Brown in 400 degree oven for 30 minutes, brushing several times with the sauce.