

Pork Cacciatore

We adapted this recipe (<http://allrecipes.com/recipe/slow-cooker-pork-cacciatore/>) for our last cousins' dinner of the 2013/2014 year. It was SO easy and turned out to be a crowd pleaser. We prepared 3 roasts and used 1 large bottle of Prego sauce from Costco. It served 16 people (with some leftovers).

1 small pork roast
1 jar spaghetti sauce
1 bell pepper (green), seeded and cut up into bite-sized chunks
1 onion, cut up into bite-size chunks
1 can mushrooms, drained
1-2 teaspoons minced garlic
olive oil
balsamic vinegar

Rinse and sear the outside of the pork roast in a pan with some olive oil. Spray the inside of a crockpot with cooking spray. Put the roast in the crockpot and pour the spaghetti sauce over it. Cook on low for 7 hours. Before removing from the crockpot, sauter the onion, pepper, mushrooms, and garlic in some olive oil. Slice up the pork and add the vegetables. Stir to mix. Serve.

Serving Suggestion: steamed rice, steamed cauliflower, spinach salad, fruit salad, rolls

BBQ Pork

We served this at Nate's farewell lunch (extended family lunch). We used two of those very long pork loins that you can get at Costco to serve about 60 people.

1 long pork loin roast
1 bottle BBQ sauce

Rinse and sear the outside of the roast, if you choose. Spray the inside of a crockpot. Put the roast inside and pour the BBQ sauce all over the roast. Cook on low for 7 hours. Shred the roast and add more sauce, if needed. (One way I have heard of shredding a roast is to cut it into big chunks and then putting it in a mixer with the bread paddle. I haven't done it yet. We just cut it up in the crockpot and then pull it apart with forks.)

Serving Suggestion: rolls, salads, cookies