

Pork Roast

Make mealtime memorable with our favorite Pork Roast recipe. In just 30-40 minutes, you can serve a hearty, filling roast with the help of your NESCO Pressure Cooker. With its built-in safety features, you can rest assured that your pressure cooker is both fast and safe. Dinnertime is for family time, so skip waiting hours for dinner and instead enjoy a flavorful, satisfying meal in minutes.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

3 to 4-pound pork loin roast
1/2 cup onion, chopped
2 cups spiced apple wine
1 Tbsp salt
1/2 tsp pepper

Instructions:

1. Place roast in removable Cooking Pot of **NESCO® 6 Qt. 3-in-1 Digital Electric Pressure Cooker**.
2. Season with salt and pepper. Add onions and wine.
3. Place lid on cooker and turn counter-clockwise until it locks into place and Locking Pin 'clicks' into place.
4. Turn Pressure Regulator Knob to "Pressure" or "Seal" [see note below].
5. Then set Pressure Button on "HIGH". Set desired cooking time by pressing "HIGH" button once for each minute or hold down continuously until desired time is reached [30-40 minutes].
6. Press START/STOP button to begin cooking. Indicator light

will stop flashing. Cooker will begin to count down (in minutes) and Floating Valve will rise after appropriate cooking pressure has been reached.

7. When time control reaches zero, cooker will beep 3 times and switch to the WARM setting automatically.
8. Press START/STOP button to make sure unit is completely off. Turn Pressure Regulator Knob to "STEAM" or "VENT" [see note below] in short bursts and allow pressure to release.
9. Remove lid and serve. Serves 4 to 6. *NOTE: The PC6-25P 3-in-1 Pressure Cooker Regulator Knob identifies Pressure as SEAL and Steam as VENT.*