

Roast Pork Loin

You'll have no problem getting everyone around the table with our Roast Pork Loin recipe. After preparing ingredients, sit back and relax while NESCO's 6 Qt. Roaster Oven simmers meat in a bed of onions, sweet potatoes, or your choice of vegetables. It's easy enough for a weeknight and delicious for any occasion. In the unlikely case of leftovers, Roast Pork Loin makes for great next-day sandwiches.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

3 pounds pork loin, boneless
1 medium onion, cubed
Salt and pepper to taste
4 sweet potatoes, peeled, cubed
4 apples, cored, halved

Instructions:

1. Preheat **NESCO® 6 Qt. Roaster Oven** to 350° F.
2. Place roast in cookwell and roast one hour.
3. Add onion, salt, pepper, sweet potatoes and lower heat to 250° F. Cook for 1½ hours.
4. Place apples in cooker and cook 20 more minutes. Serves 4-6. This recipe was submitted by Luella Smith of Dalzell, South Carolina.