

Crock Pot Mediterranean Pork Stew

Rose Product used: Pork Loin



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2 pounds Rose Boneless Pork Loin,
cut into 1-inch pieces
1/3 cup flour
1/2 tsp ground cinnamon
1/2 tsp dried thyme
2 cups frozen pearl onions
1-14 1/2 oz. can chicken broth
3/4 cup dry red wine
1 tbs honey
1 tbs balsamic vinegar
Hot cooked rigatoni or rice
4 oz. crumbled feta or goat cheese
(optional)

Cooking Directions:

Toss pork cubes with flour, cinnamon
and thyme. Place in 4-quart slow cooker

with onions. In medium bowl, stir together
broth, wine, honey and vinegar. Pour over
pork; cover & cook on low heat setting for
9 to 10 hours, until very tender. Serve
portions in shallow soup plates over
pasta or rice, garnish with goat cheese,
if desired.

Serves 6

Note:

This stew has sophisticated flavors, but
has a casual presentation which makes
it perfect for company during the week.
And since it simmers in the slow cooker
all day, it makes entertaining easy.

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Recipe courtesy of the National Pork Board