

Pork Roast



Ingredients:

- Pork Roast from AC (2.5 lbs)
- 3 Tbsp of Penzey Northwoods Seasoning

If you do not have this seasoning, you can make it using:

- 1 tsp of Paprika
- 3 tsp of Garlic Salt
- 2 tsp of Black Pepper
- 1 tsp of Thyme
- 1 tsp of Onion Powder
- 1 Sprig of Rosemary
- Olive Oil as Needed
- 6 Sticks of Celery
- ½ lb of Baby Carrots
- 1 Onion
- 2 Potatoes

Directions:

1. Rub pork roast liberally with olive oil and place into a large pot.
2. Season the pork with your Penzey Northwood Seasoning (or your homemade seasoning).
3. Place your pork roast in the oven at 450 degrees for 30 minutes.
4. While the pork roast is cooking, dice your celery, baby carrots, onion, and potatoes.
5. Take the pork roast out of the oven and add your vegetables to the pot.
6. Return the roast to the oven at 350 degrees for 1.5 hours.
7. Wait for the roast to cool and enjoy your delicious meal!