

# ***CUBAN PORK ROAST***

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## **INGREDIENTS**

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**4 pound pork should roast**

**2 cups chicken broth**

**2 tsp cilantro**

**2 tsp cumin**

**2 tsp garlic powder**

**2 tsp oregano**

**1/2 tsp sea salt**

**1/2 tsp black pepper**

## **PROCEDURE**

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**Combine dried cilantro, cumin, oregano, thyme, garlic powder, salt, and black pepper in a bowl; set aside.**

**Cut pork roast in half. Pour chicken broth in crock and add roast.  
Add the seasoning mixture.**

**Cook on high 6-8 hours until done.**