

# Slow Cooker Pork Roast with Carrots and Potatoes

This easy, delicious Slow Cooker Pork Roast with Carrots and Potatoes will be your go to, company dinner. It is that delicious and that easy!!

## Ingredients

- 1 lb baby carrots
- 3-4 potatoes, peeled and cut
- pork roast
- 1 bottle Lea and Perrins Marinade for Chicken
- water
- pepper



## Instructions

1. Spray the Slow Cooker.
2. Add the carrots, potatoes, and pork roast.
3. Pepper the pork roast.
4. Pour the entire bottle of Lea and Perrins Marinade for Chicken over the pork roast and vegetables.
5. Fill the bottle with water and add to the slow cooker.
6. Cover and cook on low for 8 hours.

Pepper the pork roast and here is the secret, add an entire bottle of Lea and Perrins Marinade for Chicken (it used to be called White Wine Worstershire Sauce) and then fill the bottle with water and pour that in as well. Put the cover on and cook on low for 8 hours.