Cranberry Pork Roast

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Short on time, but hoping to have a special meal? Assemble a fruited pork roast in a slow cooker, and by the time evening rolls around, it's cooked and ready for you.

Ingredients:

- 1/4 cup honey
- 1 teaspoon grated orange zest
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1 (4-pound) boneless pork roast
- 1 cup fresh cranberries, finely chopped

Directions:

- 1) Combine honey, zest, salt, pepper, cloves, and nutmeg in a small bowl; whisk well. Spread mixture evenly over pork to coat.
- 2) Place pork and cranberries in a 4 ½-quart slow cooker; cover and cook on low 8 to 10 hours.