

Slow Cooker Cola Pork Roast

From the Kitchen of [Deep South Dish](#)

Ingredients

- 1 (2 to 5 pound) pork loin roast
- 1 envelope onion soup mix, or homemade equivalent (below)
- 1/4 teaspoon of dried thyme, crushed
- 2 cans classic cola style soft drink
- 1/4 cup all-purpose flour and enough water to make a slurry for thickening

Instructions

1. Add roast to slow cooker, sprinkle with onion soup mix and thyme; pour cola all around.
2. Cover and cook on LOW for about 2 to 4 hours, depending on the size. For accuracy, use an instant read thermometer. Roast should be between 140-145 degrees F when inserted into the thickest part of the center roast.
3. Remove, and let stand before slicing.
4. While roast is resting, switch pot to sauté/browning function or carefully transfer the hot pan drippings to a skillet. Make a slurry by combining 1/4 cup of flour with just enough water to dissolve it. Mix the slurry completely so that there are no lumps.
5. Bring pan drippings to a boil and whisk in slurry. Return to boil, whisking constantly, until mixture thickens. Reduce heat and simmer for 10 minutes, whisking regularly.
6. Slice meat and place on a platter; drizzle gravy on top of the meat and put the remaining gravy in a gravy boat for the table.

Notes

I have not prepared this roast with diet sodas, only classic, so I cannot recommend that substitute.

Although I used classic Coke in my version, other soft drinks may be used and root beer and Dr Pepper are common with pork. Do not overcook. A 2-to-5-pound pork loin only needs from 2 to 4 hours on low, depending on the size. Use an instant read thermometer to check the temperature at the earliest time, which should read between 140 to 145 degrees when done.

For a homemade substitute for onion soup mix, use 1-1/2 tablespoons of dried onion flakes, 1/2 tablespoon of beef base (like Better than Bouillon) or 1 tablespoon of granular beef bouillon, 1 teaspoon of onion powder and 1/8 teaspoon of some type of seasoned salt (like Lawry's).

Instant Pot/Electronic Pressure Cooker: For a 2-to-3-pound roast, prepare as above, securing lid and setting to HIGH pressure. Cook for 40 minutes, let pressure release naturally for 10 minutes, then quick release. Check roast for tenderness and re-secure the lid, cooking on HIGH for an additional

10 minutes, with a 10-minute natural release. Remove roast and prepare gravy as above, using pressure cooker with the lid off, and if there is a browning setting.

Source: <http://www.deepsouthdish.com> Images and Full Post Content including Recipe ©Deep South Dish. Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, please do not copy and paste to repost or republish elsewhere such as other Facebook pages, blogs, websites, or forums without explicit prior permission. All rights reserved.

Check These Recipes Out Too Y'all!

Slow Cooker Coke Pulled Pork

Roast Pork with Spicy Sweet Onion Pan Sauce

Slow Cooker Pork and Beans