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Olive on Tap Crock Pot Parmesan Honey Pork Roast

INGREDIENTS: 1 boneless whole pork loin roast (4 pounds) * 2/3 cup grated Parmesan cheese * 1/2 cup honey * 3 tablespoons soy sauce * 1 tablespoon **Olive on Tap Golden Honey Balsamic Vinegar** * 2 tablespoons dried basil * 2 tablespoons minced garlic * 2 tablespoons any **Olive on Tap Extra Virgin Olive Oil** * 1/2 teaspoon salt * 2 tablespoons cornstarch * 1/4 cup cold water

Cut roast in half. Transfer to a 3-qt. slow cooker. In a small bowl, combine the cheese, honey, soy sauce, basil, white balsamic, garlic, oil and salt; pour over pork. Cover and cook on low for 5-1/2 to 6 hours or until a meat thermometer reads 160*.

Remove meat to a serving platter; keep warm. Skim fat from cooking juices; transfer to a small saucepan. Bring liquid to a boil. Combine cornstarch and water until smooth. Gradually stir into pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Slice roast; serve with gravy. Yield: 10 servings.