



Sweet and Savory Ginger Pork Roast

Ingredients

- 2-4 tablespoons [Fustini's Garlic olive oil](#)
- 2-3pound Boston butt pork roast
- 3 sweet potatoes, peeled and diced
- 2-3 Granny Smith apples, peeled, cored and diced
- 6-8 garlic cloves, minced
- 3-4 medium carrots, peeled and chopped
- 1/2 cup [Fustini's Ginger and Honey balsamic](#)
- 1 cup dry white wine

Directions

Step 1.

Preheat oven to 325 degrees. Heat a large Dutch oven or oven-safe skillet over medium-high heat. Add olive oil and sear on both sides of the pork roast. Remove from heat and cover with all remaining ingredients. Place in the oven and cook on low until tender, approximately 3 hours. Remove from the oven and allow to rest.

Step 2.

If you would like to make a sauce with the juices, pour the juices into a saucepan. In a ball jar shake together 2 tablespoons cornstarch with 2 tablespoons water. Add slurry to the saucepan and heat until thickened.