# GARLIC-STUDDED PORK LOIN

#### PAGE 136 • BEST BY:

**Directions** Completely thaw in refrigerator. Put roast and marinade in a slow cooker and cook on low for 8 to 10 hours.

Recipe from *Fix, Freeze, Feast,* 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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