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Crock Pot Pork Loin and Beans

- 1 Boneless pork loin roast, about 3 to 4 pounds
Seasoned salt or barbecue seasoning blend
- 1 Large onion, chopped
- 1/2 Cup water
- 1 Large can (20 ounces) pork and beans
- 1 Can (15 to 16 ounces) black beans, drained
- 1 Can (15 to 16 ounces) lima beans or baby limas, drained
- 1 Cup barbecue sauce
- 1/2 Tsp salt, or to taste
Dash ground black pepper

- 1) Rub the pork roast all over with the barbecue seasonings or seasoned salt. Place in the crockpot; add water and onion.
- 2) Cover and cook on LOW for 6 hours. Drain off liquids and add beans, barbecue sauce, 1/2 teaspoon of salt, and pepper; cook for 2 to 3 hours longer.

Makes 6 Servings

