



[Pork and Cranberry Stuffing](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 20 Minutes

Cook Time: 4 Hours

Total Time: 4 Hours 20 Minutes

Serves: 8

Pork and Cranberry Stuffing Ingredients:

- 1 lb. Pork (chops/loin)
- 1 TBSP Butter
- ¼ Onion
- 2 ribs Celery
- Salt to taste
- Pepper to taste
- 1 box Stuffing Mix
- ½ cup Cranberries, dried, sweetened
- Cranberry Sauce, prepared

Pork and Cranberry Stuffing Directions:

- Line your slow cooker pot with parchment paper or spray very well with a non-stick spray.
- Chop pork into bite sized pieces; set aside.
- Dice onion, dice celery.
- In a fry pan, sauté the diced celery and onion in the butter.
- When vegetables have softened, add the pork and salt and pepper.
- Sear the pork on all sides.

- Remove pork mixture from pan and set aside.
- In the same pan, prepare the stuffing according to the box directions.
- After preparing the stuffing mix, add the cranberries and pork mixture.
- Add it all to the slow cooker.
- Cook on low for 3 -4 hours.
- Upon serving, place dollops of cranberry sauce over the top of the pork stuffing.