

MAHOGANY GLAZED PORK

Ingredients

- 1/2 cup soy sauce
- 1/2 cup orange marmalade
- 1 to 2 cloves garlic, to your taste, pressed
- 1 to 1 1/2 tsp red pepper flakes, to your taste
- 3 Tbsp ketchup
- One 3 1/2-pound boneless Boston pork butt, cut into large pieces,
or 3 1/2 pounds country-style pork spareribs
- 8 ounces sugar snap peas
- 1/2 cup julienned red bell pepper

Directions

1. Coat the slow cooker with nonstick cooking spray.
2. Combine the soy sauce, marmalade, garlic, red pepper flakes, and ketchup in a small bowl and mix until smooth; brush over both sides of the meat. Arrange the pork butt or ribs in the cooker. (If you have a round cooker, stack the ribs.) Pour over any extra sauce. Cover and cook on LOW until fork-tender and the meat starts to separate from the bone, 8 to 10 hours.
3. Stir in the sugar snap peas and bell pepper; cover and let stand a few minutes to warm. Serve immediately.

Serves 6 to 8