Slow-cooked Pork

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Ingredients

1 (3 pound) pork shoulder roast
1 quart vegetable broth
1 cup dry sherry
3 cups peeled, chopped potatoes
2 cups pearl onions
2 cups sliced fresh mushrooms
1 tablespoon dried rosemary
1 teaspoon ground black pepper
salt to taste

Directions

Place the pork roast in a slow cooker. Pour in the vegetable broth and sherry. Mix in the potatoes, onions, mushrooms, rosemary, and pepper.

Cover, and cook on Low at least 8 hours, to an internal temperature of 160 degrees F (70 degrees C). Season with salt to taste.