

{Corky's Cookout Seasoning Beef or Pork Roast}

1) Purchase a 3 lb. or more beef roast (brisket, round or chuck), or a pork roast (loin or butt) and season (cover liberally) with Corky's Cookout Seasoning at least one hour before cooking to allow the roast to reach room temperature. This lets Corky's Cookout Seasoning work its "magic" with the natural enzymes and juices in the meat.

2) Place the seasoned roast in a crock-pot and pour one 12 oz. can of regular Coke in the bottom of the crock-pot.

3) Turn the crock-pot on low and let cook for 8-12 hours. Put it in the crock pot in the morning and it will be the best roast you have ever eaten when you get home from work.

Variation #1: Place "new" potatoes, carrots, onions, or green peppers in the bottom before you put the roast in the crock pot and you will have a complete meal ready when you get home.

Variation #2: Take the roast out and cut into 1" chunks (it may be so tender you can't cut it and may need to just pull it apart) and then put it back into the crock pot. Open and pour into the crock pot; 2-cans of diced tomatoes, 1-can of green beans, 1-can of diced or sliced carrots, 1-can of peas, and 1-can of mushrooms. Mix with a large spoon and let simmer for one hour. We call this our "junk" soup, inexpensive, easy, and tastes great..... and as an added bonus very good for you.



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