

Balsamic Pork Loin



Adults and children alike love this deliciously easy pork recipe

Ingredients:

1 or 2 boneless pork tenderloins (2-3 pounds)
Salt and pepper
2 cloves garlic, minced
1 cup orange juice
½ cup balsamic vinegar
1 Tbsp. tamari or soy sauce
1 Tbsp. Worcestershire sauce

Directions:

Grease slow cooker with cooking spray. Lightly salt and pepper pork loin and place in slow cooker. Whisk remaining ingredients in a small bowl and pour over pork. Cover and cook on low for 6-8 hours. Once pork has cooked, place on serving platter, slice and drizzle with sauce from slow cooker. Serve additional sauce on the side – tastes great on mashed potatoes! Serves 6-8.