Slow Cooker

BROWN SUGAR BALSAMIC GLAZED PORK TENDERLOIN

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Tenderloin:
1 tsp. ground sage
½ tsp. salt
¼ tsp. pepper
1 clove garlic, crushed
2 lbs. pork tenderloin
½ c. water

Mix together sage, salt, pepper and garlic. Rub over tenderloin. Place water, then tenderloin, in slow cooker. Cook on low heat 6-8 hours.

Glaze:
½ c. brown sugar
1 T. cornstarch
¼ c. balsamic vinegar
½ c. water
2 T. soy sauce

One hour before tenderloin is finished, mix together glaze ingredients in a small saucepan. Heat over medium heat and stir until mixture thickens, 4-5 minutes. Brush tenderloin with glaze 2-3 times during the last 1 hour of cooking. For a more caramelized crust, remove tenderloin from slow cooker and place on foil-lined sheet pan; glaze and set under broiler for 1-2 minutes until bubbly and caramelized. Repeat 2-3 more times until the desired crust is achieved. Serve with remaining glaze.