
Slow Cooker Balsamic Glazed Pork Tenderloin

Sendik's Fine Foods

Internet Address: Visit our online Cook Book at www.sendiksfinefoods.com

4 pounds whole pork tenderloin

1½ teaspoons salt

¾ teaspoon pepper

2 cloves garlic, minced

2 teaspoons sage

Balsamic glaze

1¼ cups brown sugar

2 Tablespoons cornstarch, plus 1 teaspoon cornstarch

½ cup balsamic vinegar

1 cup water

4 Tablespoons soy sauce

1. In a small bowl combine salt, pepper, garlic, and sage to make a paste.
2. Rub this mixture all over the tenderloin.
3. In a very large skillet, heat ¼ cup olive oil to medium high heat and place the tenderloin in the skillet.
4. Brown all sides for 2 minutes.
5. Spray the bottom and sides of the slow cooker with vegetable spray and place tenderloin inside.
6. Cook tenderloin on high for four hours.

An hour before the tenderloin is done cooking make the glaze.

1. In a small saucepan, combine brown sugar, cornstarch, balsamic vinegar, water and soy sauce. Heat over medium heat for about 4 minutes until sauce thickens.
2. When the tenderloin is cooked, remove from heat and place on a serving platter.
3. Slice tenderloin in your desired thickness.
4. Spoon the glaze over the top. Place the remaining glaze in a serving dish for those who would like extra.

Enjoy!

Pork/Lamb