

Crockpot Mushroom & Sage- Gravenstein Apple Balsamic Glazed Pork Tenderloin

Ingredients:

2 Pork tenderloin (usually 2 come in one package 2-4 lbs.)

2 tablespoons Mushroom & Sage Olive Oil

½ teaspoon Salt

¼ teaspoon Pepper

1 small Shallot sliced thin

3 cloves Garlic; crushed

½ cup Vegetable stock (or chicken stock)

Glaze:

¼ cup Brown sugar

1 tablespoon Cornstarch

¼ cup Gravenstein Apple Balsamic Vinegar

½ cup Water

2 tablespoons Soy sauce

Instructions:

Place tenderloins in crock pot.

In a small bowl mix together Mushroom & Sage Olive Oil, salt, pepper, shallot and crushed garlic, plus ½ cup vegetable stock and pour over the tenderloins.

Cook on low for 6-8 hours (6.5 – 7 hours to slice roast in slices & 8 hours if you prefer a shredded roast for sandwiches)

One hour before the roast is finished, heat the ingredients for the glaze in a small sauce pan: brown sugar, cornstarch, gravenstein apple balsamic, water and soy sauce.

Heat over medium heat and stir until mixture thickens, about 5 minutes.

Brush roasts with glaze a few times during the last hour of cooking. (If you wish to caramelize the top of the roast place on a sheet pan and broil for 1-2 minutes until sizzling.

Serve with glaze on the side.