

Name: Pork Loin in Slow Cooker

Yield: 4-6 servings	Author: Bryant Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Pork Tenderloin	2 lbs		
Onion soup mix, dry	1 oz		Package
Chicken Broth		1 cup	
Red Wine		¾ cup	
Garlic		3 tbsp	Minced
Salt		1 tbsp	
Pepper		1 tbsp	
Garlic Salt		1 tsp	
Onion Powder		1 tsp	
Italian Seasoning		1 tbsp	
Mustard Powder		¼ tsp	Ground powder
Red Potatoes	2 lbs		Small & cut in ¼s
Carrots		1 cup	Baby carrots
Preparation			
1. Cut the red potatoes in 1/2 to 1 inch cubes.			
Cooking Directions			
1. Mix the spices together and thoroughly and rub the pork loin with the mix. Then sear the pork loin in a skillet until lightly browned on each side.			
2. Pour chicken broth and red wine into the slow cooker.			
3. Put the pork roast in the slow cooker. Arrange cut potatoes and carrots around the roast.			
4. Sprinkle garlic salt and Italian seasoning over the roast and potatoes.			
5. Place lid on and cook on high for 4 hours, or low for 8 hour. Temperature should be 145°F for a perfect pork loin.			
6. Remove the roast and let it rest for 5 minutes, then slice it before serving.			
7. The juice that is left in the bottom of the slow cooker can be added to a sauce pan to make a gravy. Just add 3 tablespoons cold water and 1 tablespoon corn starch to a small bowl and whisk together to make a slurry. Bring the juice to a simmer, add the corn starch mix and stir until thickened, making a simple gravy for the pork and potatoes.			