

Slow Cooker Pork Tenderloin - Lynn's Recipes by Lynn's Recipes



Delicious pork tenderloin that cooks in the slow cooker. Great for busy days when there is no time to cook. You can serve the cooking liquid on the side as au jus for the pork or on potatoes or rice.

Ingredients:

- 1 (2 pound) pork tenderloin
- 1 (1 ounce) envelope dry onion soup mix
- $\frac{3}{4}$ cup red wine*
- 3 Tablespoons minced garlic
- 3 Tablespoons soy sauce
- Freshly ground black pepper to taste

*If you prefer, you can substitute beef broth for the red wine

Place pork tenderloin in the slow cooker with the contents of the soup packet. Pour water, wine and soy sauce over the top. Carefully spread the garlic over the pork, leaving as much on the top of the pork as possible while cooking. Sprinkle or grind pepper over top. Cover and cook for 4 hours. Serve with the cooking liquid on the side as au jus, if desired.

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