

Savory Slow Cooker Pork Tenderloin

4 cups (1 qt.) beef stock
3 tbs. low-sodium soy sauce
1 tbs. extra-virgin olive oil
¼ cup balsamic vinegar
2 cloves garlic, minced or pressed
3 tsp. Italian seasoning
½ tsp. Kosher salt
¼ tsp. freshly ground black pepper
2 pork tenderloins, silver skin removed (usually about 2½ lbs. combined)
¼ cup cornstarch
Basil, julienned (for garnish)

Combine beef stock through pepper in a slow cooker; whisk to combine. Add in the pork tenderloins, turning to coat. Cover and cook on low for 3½ hours.

After 3½ hours, use a large measuring cup to scoop out about 1½ cups of the cooking liquid. Whisk in the ¼ cup cornstarch until well combined. Pour the slurry back into the slow cooker, cover, and cook an additional 30 minutes on low.

Slice, drizzle with sauce, and garnish with basil, if desired.



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