



Sweet Balsamic Glazed Pork Loin (Slow Cooker)

INGREDIENTS:

Pork:

2-3 pound boneless pork loin roast, trimmed of large fat pockets (you may use a tenderloin)
1 teaspoon ground sage
1/2 teaspoon salt
1/2 teaspoon pepper
1 clove garlic, finely minced or crushed (fresh jarred garlic is a great timesaver!)
1/2 cup water

Glaze:

1/2 cup brown sugar, light or dark
1 tablespoon cornstarch
1/4 cup balsamic vinegar
1/2 cup water
2 tablespoons soy sauce

DIRECTIONS:

In a small bowl, combine the sage, salt, pepper and garlic. Rub the spices all over the roast. Place the pork roast in the slow cooker and pour in the 1/2 cup water. Cover and cook on low for 6-8 hours. Near the end of the cooking time for the roast, combine the ingredients for the glaze in a small saucepan and bring the mixture to a boil, then reduce heat, and let the mixture simmer, stirring occasionally, until it thickens.

Remove the pork from the slow cooker, slice or shred and place on a platter. Drizzle the glaze over the pork and serve.

On the Side: Serve with Whipped Potatoes, a Green Salad, and buttery rolls.

Recipe Source: Adapted from C&C Marriage Factory