

The Best Crock Pot Pork Tenderloin

Author: Whisking Mama

Recipe type: Main Dish

Prep time: 5 mins Cook time: 5 hours Total time: 5 hours 5 mins

Ingredients

- 2 pounds of pork tenderloin (I use two small tenderloins)
- ¼ cup soy sauce
- 1.5 tablespoons of yellow mustard
- 2 tablespoons of olive oil
- 3 tablespoons of maple syrup
- 1 Shallot chopped
- 1 teaspoon onion powder
- 1.5 teaspoons garlic powder

Instructions

1. Turn crock pot on to low
2. In large measuring cup add all the ingredients for the marinade and mix
3. Place tenderloin in crock pot and pour over the marinade
4. Cook on low for about 5 hours for two small tenderloins or 6 hours for one large piece
5. Slice and serve pouring the juices over the meat
6. Recommended but not necessary: I turn the pork twice to ensure even cooking at 2 hours and 4 hours, pouring the juices all over

Recipe by Whisking Mama at <http://www.whiskingmama.com/the-best-crock-pot-pork-tenderloin/>