



Slow Cook Pork Tenderloin

A sweet & savory dish perfect for winter! Serve with mashed or baked potatoes and a green vegetable.

You Will Need:

- 2 LB. Pork Tenderloin
- ¼ Cup **Delavignes Lime Balsamic Condimenti**
- 1 Tablespoon Yellow Mustard
- 3 Tablespoons Maple Syrup
- 2 Tablespoons **Delavignes Regional Extra Virgin Olive Oil**
- 1½ teaspoons **Saporosa Roasted Garlic Sea Salt**

Directions:

Place tenderloin in slow cooker; whisk together all remaining ingredients and pour over meat, turning to coat evenly. Cook over **LOW** for 6 hours, serve and enjoy!