Crock Pot Brown Sugar Balsamic Glazed Pork Tenderloin

Ingredients

2 pounds Pork tenderloin

1 teaspoon Ground sage

½ teaspoon Salt

¼ teaspoon Pepper

1 clove Garlic; crushed

½ cup Water

½ cup Brown sugar

1 tablespoon Cornstarch

¼ cup Balsamic Vinegar

½ cup Water

2 tablespoons Soy sauce

Mix together the seasonings: sage, salt, pepper and garlic.

Rub over tenderloin. Place ½ cup water in slow cooker; place tenderloin in slow cooker.

Cook on low for 6-8 hours.

1 hour before the roast is finished, mix together the ingredients for the glaze in a small sauce pan: brown sugar, cornstarch, balsamic vinegar, water, soy sauce.

Heat over medium and stir until mixture thickens, about 4 minutes.

Place pork on aluminum lined sheet pan, glaze, and set under broiler for 1-2 minutes until bubbly and caramelized. Repeat 2 to 3 more times until desired crust is achieved.

Serve with remaining glaze on the side.