Crock Pot Pulled Balsamic Pork

2 pork tenderloins (about 3lbs total)

2 tsp ground sage

1 tsp salt

3 cloves garlic, pressed

1/2 tsp ground black pepper

1 cup water, divided

1/2 cup brown sugar

1 Tbsp corn starch

1/4 cup balsamic vinegar

2 Tbsp soy sauce

In a large crockpot, lay tenderloins on bottom. Rub sage, salt and pepper on top. Pour 1/2 cup water in bottom of pot and add the pressed garlic. Cover and cook on low for about 6 hours.

In small microwave safe bowl, mix 1/2 cup water with brown sugar, cornstarch, balsamic vinegar and soy sauce. Heat for 1 minute, whisk and heat an additional minute.

Pour half of mixture over pork tenderloins and continue cooking an additional hour (or two).

Shred with forks.