

## **Crock Pot Pork Tenderloin**

*Based on the recipe from KitchMe*

### Ingredients

2 pounds pork tenderloin  
1 ounce onion soup mix  
pepper, to taste  
1 cup water  
3/4 cup red cooking wine  
3 Tablespoons soy sauce  
3 cloves garlic, minced

Using paper towels, pat pork dry and place in the stoneware of a 4 quart crock pot. Cover with onion soup mix and season with pepper.

Mix water, wine, soy sauce and garlic in a small bowl and pour over pork.

Cover and cook on low for 4 hours.

Remove from crock pot, slice and serve with sauce as au jus.

Makes 6 servings.

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