

Brown Sugar and Balsamic Glazed Pork Loin

Ingredients:

1 (2 pound) boneless pork tenderloin (or regular pork loin)
1 teaspoon ground sage
1/2 teaspoon salt
1/4 teaspoon pepper
1 clove garlic, crushed
1/2 cup water

Glaze

1/2 cup brown sugar
1 tablespoon cornstarch
1/4 cup balsamic vinegar
1/2 cup water
2 tablespoons soy sauce

Directions:

Combine sage, salt, pepper and garlic. Rub over roast. Place in slow cooker with 1/2 cup water. Cook on low for 6-8 hours. About 1 hour before roast is done, combine ingredients for glaze in small sauce pan. Heat and stir until mixture thickens. Brush roast with glaze 2 or 3 times during the last hour of cooking. Serve with remaining glaze on the side.