

Featuring Tennessee Gourmet® Products

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Crock Pot Savory Pork

1 (2¼-2½ lbs) boneless pork loin	1 Bay leaf
1 Tbsp. TNG® Savory Pork Rub	½ tsp. garlic powder
2 (10.75 oz) cans Golden Mushroom soup	½ tsp. black pepper
2 (10.75 oz) cans apple juice	1 large onion, sliced
2 Tbsp. olive oil	1 sprig of rosemary

Rub the Savory Pork rub on all sides and ends of the pork loin. Cover with plastic wrap and refrigerate for 3-4 hours or overnight for the best results.

Remove the roast from refrigerator and bring to room temperature. Add oil to a sauté pan on high heat, just below the smoke point; sear all sides of the roast.

Turn crock pot onto high setting. Add mushroom soup and using the same can refill with apple juice add to crock pot. Add the bay leaf, garlic, rosemary and pepper and stir to combine.

Slice the onion into large thick rings and place into the crock pot; this will act as the bed for the roast.

Place the roast into the crock pot.

Cover and simmer for 4-5 hours on high setting or 6-8 hours on low setting.