

# Crockpot Brown Sugar Balsamic Glazed Pork Tenderloin

Amount	Measure	Ingredient - Preparation Method
2	pounds	pork tenderloin
1	teaspoon	ground sage
1/2	teaspoon	salt
1/4	teaspoon	pepper
1	clove	garlic
1/2	cup	water
1/2	cup	brown sugar
1	tablespoon	cornstarch
1/4	cup	balsamic vinegar
1/2	cup	water
2	tablespoons	soy sauce

Mix together sage, salt, pepper, and garlic

Rub over tenderloin. Place 1/2 cup water in slow cooker; place tenderloin in slow cooker.

Cook on low for 6-8 hours.

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

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

Brush roast with glaze 2 or 3 times during last hour of cooking. Broil for 1-2 minutes until bubbly and caramelized.

Serve with remaining glaze.