

# CROCK POT PORK TENDERLOIN

## INGREDIENTS

- 1 lb. pork tenderloin
- 1 cups Approved BBQ sauce
- ½ tbsp. spicy brown mustard
- 1 tsp. chili powder
- ¼ tsp. kosher salt



## PREPARATION

1. Add pork tenderloin to a 6-quart slow cooker.
2. Mix BBQ sauce, mustard, chili powder, and kosher salt in a bowl.
3. Pour BBQ Sauce mix over the pork tenderloin and cover the lid of the slow cooker.
4. Cook on high for 2 - 2½ hours or low for 4 hours, until the pork tenderloin reaches 145°F.
5. Remove pork from the slow cooker and let rest for 10 minutes.
6. Slice and serve with sauce. Enjoy!

