

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Slow Cooker Pork Impresses with Simplicity and Flavor

“My kids LOVE this... It’s a flavorful recipe, both sweet and a little spicy.”

Jennifer Null

Elkton, MD
(Pop. 38,231)



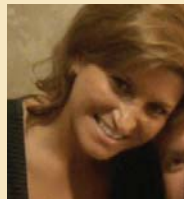
Ring in the new year with this super tender (and tasty) pork recipe! Simple seasoning and even simpler technique combine to make this an ideal go-to recipe for parties. You can, quite literally, toss all of the ingredients into your crock pot, set it to high, and five hours later have picture perfect pork that your family will think you’ve slaved over all day. I call that a win-win! Serve alongside some creamy potatoes and a crisp salad for a real meal to remember.

See step-by-step photos of Jennifer Null’s Crock Pot Dr. Pepper Pork recipe and thousands more recipes from other hometown Americans at:

www.justapinch.com/crockpotpork

You’ll also find a meal planner and coupons for the recipe ingredients. Enjoy and remember, use “just a pinch...”

- Janet



Jennifer Null

Crock Pot Dr. Pepper Pork

What You Need

7-8 lb pork tenderloin
20 oz Dr. Pepper soft drink
1lb baby carrots
1tsp Creole Seasoning
1 tsp Onion salt
1 tsp Garlic salt
1 tsp Italian seasoning
1/4 tsp red cayenne pepper
1/4 tsp black pepper

Directions

- Rinse pork tenderloin and place in crock pot.
- Place baby carrots around the pork. Pour

bottle of Dr. Pepper over top.

- Sprinkle seasonings (to your taste) on top. Put the lid on and cook on high for 5-6 hours. Do not baste while meat is cooking.
- NOTE: Do not add potatoes to this crock pot recipe.
- TIP: This recipe can also become shredded pork by cooking for an extra hour.

Submitted by: Jennifer Null Elkton, MD (Pop. 38,231)

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