

Slow Cooker Pork with Rhubarb

1 ½ pound tenderloin
1 teas. ground ginger
½ teas. salt
½ teas. coarsely ground pepper
1 T. olive oil
1 ½ cups diced rhubarb
1 large shallot, chopped
3 T. brown sugar
Pinch crumbled rosemary
Pinch all spice
½ cup dry white wine (or water)
Grated zest of ½ orange

1. Pat meat dry and rub with ginger, salt, and pepper. Warm oil until very hot in a large skillet. Add tenderloin and cook until browned on all sides, 3 to 4 minutes. Transfer to slow cooker.
2. Turn down heat in skillet. Add rhubarb and shallot and cook for a few minutes. Sprinkle with sugar, spices, rosemary, and zest. Add wine or water. Stir together and pour over pork.
3. Cover and cook on LOW for 6 to 7 hours or until pork is fork tender.

Adapted from NOT YOUR MOTHERS SLOW COOKER RECIPES by Beth Hensperger