

Slow Cooker Honey Butter Pork Tenderloin

Here are the recipe directions for the Pork Tenderloin version of the Slow Cooker Honey Butter Pork Loin. It was previous in the recipe notes but it made the notes lengthy so I transferred the directions into its own recipe card that you can print!



Prep Time	Cook Time	Total Time
10 mins	5 hrs	5 hrs 10 mins

Servings: 6 - 8 people Author: Nagi

Ingredients

- 2 pork tenderloins 1 kg / 2 lb in total (500g/1lb each)
- 1.5 tbsp olive oil , separated

SPICE RUB:

- 2 tsp EACH paprika , thyme
- 1 tsp EACH garlic powder , onion powder
- 1/2 tsp cayenne pepper , optional
- 1/2 tsp pepper
- 2 tsp salt

HONEY BUTTER SAUCE:

- 3/4 cup / 225 g honey
- 125 g / 1/2 cup butter , unsalted
- 5 cloves garlic , minced
- 1/4 cup / 65 ml cider vinegar
- 1/2 tsp salt and pepper , each

THICKENER:

- 3 tsp cornflour/cornstarch mixed with splash of water

Instructions

1. If tenderloin is too long for the slow cooker, cut in half to make 2 shorter piece.
2. **Spice Rub:** Rub pork with about 1 tsp oil. Mix Rub together then sprinkle over tenderloin. Pat to adhere all over.
3. **Brown:** Heat 1 tbsp oil in a large skillet over medium heat. Add pork and sear all around until deep golden brown (don't let spices burn). Place pork in slow cooker.
4. **Sauce:** Wipe pan. Add butter and melt. Add garlic and cook for 1 minute until golden. Add remaining Sauce ingredients, mix, simmer rapidly for 5 minutes (reduce more than the Pork Loin recipe)

SLOW COOK:

1. Pour Sauce over pork. Cover slow cooker.
2. Cook on low for 4 hours or until the centre registers 63C/145F with a meat thermometer (this will be juicy sliceable, not fork tender)
3. OR cook on low for 5 hours until the tenderloin is tender enough to pry apart with 2 forks (sliceable after resting but fork tender).
4. Remove pork onto serving platter, cover loosely with foil while you make the Sauce.
5. Pour all juices in slow cooker into large saucepan. Add cornflour water mixture, mix.
6. **Thicken Sauce:** Simmer on medium high for 5 minutes or until it reduces down to a syrupy consistency (Note 1).
7. Slice pork into thick slices (1.5 - 2 cm / 3/5 - 4/5" thick). Serve with PLENTY of Honey Butter Sauce!

Notes

Sauce reduction: Reduction time to thicken dependent on how much juice comes out of the pork. Go by

eye - when sauce is thin maple syrup consistency, it's ready (will thicken bit more when it cools a bit)

Another great recipe by www.recipetineats.com