

Pork Tenderloin with Ginger Plum Glaze

Asian flavors go naturally with pork; the tangy edge cuts the sweetness of the meat. Here is a thick, flavorful glaze based with store-bought plum sauce. While this type of high sugar glaze would burn on a barbecue, it is not a problem in the slow cooker and the meat can cook in the marinade. You can marinate if you like, but not necessary.

Recommended Size: 1 1/2 to 3 quart cooker

Machine Setting: Low

Cook Time: 6 to 7 hours

Serves 2

- 1 1/4-pounds strip of boneless pork tenderloin
- 1/3 cup store-bought plum sauce (also called duck sauce)
- 2 tablespoons low-sodium soy sauce
- 2 tablespoons hoisin sauce
- 1 1/2 tablespoons dry sherry
- 1 tablespoon plus 1 teaspoon grated fresh ginger
- 1 clove garlic, pressed
- 2 green onions, sliced white and green, for serving

Place the tenderloin in a resealable plastic bag. Combine the plum sauce, soy sauce, hoisin sauce, sherry, ginger, and garlic in a bowl; stir until smooth. Pour over the meat, seal and 4 hours to refrigerate overnight. When ready to cook, spray the crock with nonstick vegetable spray. Then transfer the meat and marinade into the crock and arrange the strip into the bottom. Cover and cook on LOW for 6 to 7 hours, until the pork is fork-tender. Remove the pork to a serving platter and let rest 10 minutes. Slice the roast into 1/2-inch portions and sprinkle with the green onions.