



# Roast pork

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 lb pork tenderloin
- 1 cup of cooking wine
- 1tbsp dry onion soup mix
- 1tbsp chopped garlic
- 1 tbsp chopped cilantro
- 1 tbsp soy sauce
- salt, black pepper
- 1 btsp oil

## Instructions

Roast pork often has to sit in the oven for hours. This recipes allows you to cook it in a slow cooker, so you don't have to worry about it. It is also especially good in the summer because the oven won't heat up your home.

1. Marinate the pork with all other ingredients for one day.
2. Sear the pork in a pan with oil until all sides turn brown.
3. Move the pork into a crock pot and pour the marinade into the slow cooker. Add salt and pepper
4. Allow it to cook for at least 3 hours.