



Category (Main Dishes)

Cranberry Pork Tenderloin

Submitted by (Carole Burrahm)

<p><u>Recipe</u></p> <p>1 pork tenderloin about 1 to 3-1/2 pounds 1 can of whole berry cranberry sauce 1/2 cup orange juice 1/4 cup sugar 1 tsp. brown sugar 1 tsp. ground mustard 1/4 to 1/2 tsp. ground cloves 2 tbsp. cornstarch 3 tbsp. cold water.</p> <p>Place the tenderloin in a slow cooker. Combine the cranberry sauce, juice, sugars, mustard and cloves; pour over pork. Cover and cook on low for 5 to 6 hours or until thermometer reads 160. Remove pork and keep warm. In a small saucepan, combine cornstarch and cold water until smooth; stir in cranberry mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with pork. A 1 pound tenderloin will yield 4 servings. A 3 pound will serve about 12.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>