

# Apple Honey Pork Loin

Slow Cook Time: Low for 5 hours

## INGREDIENTS

- 3-4 lb. pork loin, \*not tenderloin
- 3 Granny Smith apples, sliced in 1/4 - 1/2 inch thick slices
- 2 sweet onions sliced
- 1/4 cup honey
- 1/2 teaspoon Coarse Salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon cinnamon

## DIRECTIONS

1. Using a small paring knife, cut evenly-spaced slits into the top of pork loin and place in apple slices
2. Place onion and remaining apples in the bottom of slow cooker.
3. Rub the pork loin with the salt, black pepper and cinnamon.
4. Place the pork loin over the apples and onions.
5. Cover the pork in honey.
6. Cook on low for 5 hours.
7. To serve carve the pork into slices, serve with the apples and onions and a couple spoonfuls of the liquid.

