



Apple Butter Pork Tenderloin

Prep Time: 15 Minutes

Cook Time: 6-8 Hours

Servings: 8

2 pound pork tenderloin

2 cups apple juice

1/2 cup apple butter

1/4 teaspoon ground cinnamon

1/4 teaspoon ground cloves

Place pork in crock pot and set on low. Mix together the apple juice, apple butter, cinnamon and cloves—pour over pork tenderloin. Cook on low for 6-8 hours as your schedule allows. Remove, allow to cool for 5 minutes, slice and serve. Makes 8 servings.

Nutrition information per serving: 219 calories, 28 grams protein, 4 grams fat, 15 grams carbohydrate, 69 mg sodium.

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