

Crockpot Apricot Pork Tenderloin

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Ingredients

1/3 c orange juice

2 Tb cornstarch

½ tsp salt

½ tsp thyme

3/4 c of apricot (or apricot-peach)

preserves

1 jar (24 oz) sauerkraut

1 c diced red onion

1 pork tenderloin

Instructions

To begin, whisk the preserves, orange juice, corn starch, salt and thyme together. Break up the preserves as much as possible. Stir in the onion and sauerkraut. Place your pork tenderloin in your crockpot. Pour the sauerkraut mixture over the top. Cook on low for 7 hours.

Enjoy!