

Recipe for Cranberry Pork

FROM THE KITCHEN OF

Lake Waubesa Bible Camp

SERVES 6

PREP TIME 15 minutes

TOTAL TIME 6-8 hours

CROCKPOT TEMP Low

INGREDIENTS

1 Pork Shoulder Roast,
pork tenderloin or half pork loin

1 can (14 oz.) whole-berry or
jellied cranberry sauce

1/2 c. juice (orange, apple, cranberry)

1/4 cup sugar

1 tablespoon brown sugar

1 teaspoon ground mustard

For thickening sauce at end:

·2 tbsp. cornstarch & 3 tbsp. cold water

DIRECTIONS

Place pork in a slow cooker. In a small bowl, combine the cranberry sauce, juice, sugars, & mustard; pour over pork. Cover and cook on low for 6-8 hours or until meat is tender. Remove pork and keep warm. Combine cornstarch and cold water until smooth; gradually stir into cranberry mixture. Cover and cook on high for 15 minutes or until thickened. (I usually do this step on stovetop to make gravy) Serve with pork.
(We love this served with mashed potatoes)

Additional notes: I often double the recipe—in that case, I usually use 1 can whole berry and 1 can jellied cranberry sauce
Recipe can also be made in the oven at 350 for 1-2 hours until pork reaches internal temp of 145.

