

Crock Pot Pork Tenderloin and Mashed Potatoes

Makes 6 servings

Active Prep Time: 15 minutes Cook Time: 6 hours

"This recipe is so good. My sister and her friend affectionately refer to as "Pork Dawn." Insert giggle. If you don't want to make an extra trip to the liquor store for red wine, use the red cooking wine in the vinegar section. It lasts forever and you'll use it eventually."

1 2 lb pork tenderloin

3/4 cup red cooking wine (in the vinegar section)

1 envelope dry onion soup mix

1 cup water

1 can beef broth

4 cloves garlic - minced

6 red potatoes - skin on and cubed

1 teaspoon salt

1 teaspoon garlic powder

1/4 cup butter

1/3 cup milk

- 1) In a small bowl, combine all ingredients except the tenderloin.
- 2) Place tenderloin in the crock pot and pour mixed ingredients on top.
- 3) Cook for 6 hours on low. Use juice as gravy for tenderloin and mashed potatoes.

Thoroughly wash the potatoes. Cut into cubes and boil in a large pot until tender. Drain and mash potatoes. Add remaining ingredients. Mix well.