

Crock Pot Pork Loin

Pairs perfectly with [Michael Ros 2020 Malbec](#)

INGREDIENTS

- 3 pound boneless pork loin
- 1 teaspoon salt
- 1 teaspoon paprika, sweet or smoked
- ½ teaspoon onion powder
- ¼ teaspoon fresh ground black pepper
- ⅓ cup chicken broth
- 4 tablespoons olive oil, divided
- 3 tablespoons balsamic vinegar
- 5 cloves garlic, smashed
- ½ tablespoon Italian seasoning

DIRECTIONS

- Pat dry the pork with paper towels.
- Combine salt, paprika, onion powder, and black pepper in a small bowl; whisk to combine. Sprinkle the rub all over the pork.
- Heat 1 tablespoon olive oil in a large skillet over medium heat; add the pork and sear on each side until golden brown.
- In a blender, combine the remaining olive oil, balsamic vinegar, and garlic; process until thickened. Add Italian seasoning and blend briefly.
- Pour chicken broth into a slow cooker. Place the pork loin fat side up. Brush the balsamic mixture over the pork.
- Cover and cook on LOW for 4 to 5 hours or HIGH for 3 hours.

Source: bestrecipever.familyfreshrecipes.com