

Dr. Pepper Crock-Pot Pork Tenderloin

Ingredients:

- 2 lbs. pork tenderloin
- 2 cups chopped carrots
- 2 cups chopped celery
- 2 cups diet Dr. Pepper
- 1/2 cup ketchup
- 1 Tbs soy sauce
- 1 tsp. creole seasoning (or more if you prefer more spice)
- 1 tsp. onion powder
- 1/2 tsp. garlic powder
- 2 Tbs flour

Add all ingredients, except flour, in the crock pot and cook on low for 6 to 8 hours. Remove 1 cup of the broth from the crock pot and add to a small sauce pan. Heat broth, over high heat. When broth starts to boil, whisk in the flour and stir constantly until sauce thickens. Serve sauce over pork.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"May your burdens be light and your coffee be strong."
- Anonymous***