

Slow Cooker Apple Barbecue Pork Loin

Juicy pork loin slow cooked with barbecue sauce and apple pie filling.

Prep Time	Cook Time	Total Time
15 mins	7 hrs	9 hrs 35 mins



5 from 2 votes

Course: Main Course Cuisine: American

Keyword: Barbecue pork loin Servings: 8 Calories: 431kcal

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Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 4 lb. pork loin (look for the bigger pork loin not a small tenderloin")
- 2 Tbsp. cooking oil
- 1 white onion, diced
- 1.5 cups barbecue sauce
- 21 oz. can apple pie filling
- 2 Tbsp. apple cider vinegar
- 1/4 tsp. black pepper

Instructions

1. In a very large skillet set to medium high heat. When the pan is hot add the cooking oil. Add the pork loin to the skillet and brown on all sides, no need to cook through, the slow cooker will do that.
2. Transfer the pork loin to the slow cooker.
3. Add the onion, barbecue sauce, apples, vinegar and black pepper.
4. Cover and cook on low for 7 hours without opening the lid during the cooking time. Slice and serve, enjoy!

Notes

These nutritional values are approximate. If you require a special diet, please use your own calculations. Values below are for 1/8 of recipe.

Nutrition

Calories: 431kcal | Carbohydrates: 23g | Protein: 51g | Fat: 13g | Saturated Fat: 3g | Cholesterol: 142mg | Sodium: 662mg | Potassium: 992mg | Sugar: 18g | Vitamin A: 120IU | Vitamin C: 1.3mg | Calcium: 32mg | Iron: 1.6mg