

Slow Cooker Cranberry Pork Loin

Delicious holiday cranberry sauce is given a new place on your table in this savory pork loin roast.

Prep Time 5 mins	Cook Time 7 hrs	Total Time 7 hrs 5 mins
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4.93 from 14 votes

Course: Main Course Cuisine: American

Keyword: Cranberry Pork Loin Servings: 8 Calories: 385kcal

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Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 4 lb. pork loin 3-4 lbs
- 14 oz. can whole cranberry sauce
- 1 oz. packet Lipton onion soup mix

Instructions

1. In a small bowl add the cranberry sauce and the onion soup mix, stir until combined.
2. Add the pork loin into the slow cooker.
3. Pour over the cranberry mixture.
4. Cover and cook on low for 7 hours without opening the lid during the cooking time.
5. Slice and serve with the sauce in the slow cooker.

Notes

Can I use homemade cranberry sauce?

Yes! If you have leftover cranberry sauce, it will work wonderfully in this recipe.

Can I use jellied cranberry sauce?

Yes! Jellied works fine in this recipe and will make a smoother sauce.

Nutrition

Serving: 8g | Calories: 385kcal | Carbohydrates: 22g | Protein: 51g | Fat: 9g | Saturated Fat: 3g | Cholesterol: 143mg | Sodium: 410mg | Potassium: 887mg | Fiber: 1g | Sugar: 19g | Vitamin A: 21IU | Vitamin C: 1mg | Calcium: 18mg | Iron: 1mg