



Crock Pot Bako Sweet Sweet Onions and Pork Loin with Sherry



- 4 large *Bako Sweet* Certified Sweet Onions, thinly sliced
- 1 cup (bag) white pearl onions, blanched and peeled
- 1 tsp unsalted butter
- 1 boneless pork loin (approx. 2 1/2-3 pounds)
- 1/2 tsp salt
- 1/2 tsp ground pepper
- 1/2 cup cooking sherry
- 1 tsp chopped Italian parsley
- 1-1/2 tsp cornstarch
- 2 tsp water

Saute *Bako Sweet* Certified Sweet Onions and pearl onions in butter, in a large skillet until soft. Rub pork loin with salt and pepper and put into crock pot. Add the cooked onions, sherry and parsley. Cover and cook on LOW for 8 hours or on HIGH for 5 hours or until done. Remove pork loin from the crock pot and let stand 15 minutes before slicing. Combine cornstarch and water, add to cooking liquid in crock pot, stirring to thicken sauce. Serve pork loin and sherry/onion mixture together.

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