

GLUTEN FREE GINGER LIME PORK *Yoke's* FRESH MARKET

INGREDIENTS FOR 6 SERVINGS

2 ½ Pounds Pork Loin, or Pork Loin Chops

Salt & Pepper

Marinade:

½ Cup Agave

¼ Cup Tamari®

2 Tablespoons Lea & Perrins® Worcestershire® Sauce

Juice of 1 Lime

2 to 3 Tablespoons Garlic, Minced

2 Tablespoon Fresh Ginger, Grated

2 Tablespoons Cornstarch



Zinfandel



Stout



PREPARATION

Season the pork loin generously with salt and pepper and place in the slow cooker.

In a bowl add the agave, tamari, Worcestershire, lime juice, garlic and ginger and whisk together. Pour the marinade over the pork loin and cover. Cook for 4-6 hours on high or 6-8 hours on low or until internal temp reads 145°.

When the pork temps, remove and place on a platter. Add all the liquid from the crock pot into a medium size skillet set to medium high heat. In a small cup, whisk together 2 Tablespoons of cornstarch with 2 to 3 Tablespoons of COLD water. Add to skillet, whisking to combine. Cook until the sauce starts to thicken. Pour the sauce over the pork and serve over a bed of rice.