

SLOW COOKER CINNAMON PORK SLIDERS

(recipe from www.Allrecipes.com)

¼ cup soy sauce
¼ cup chicken broth
1 tablespoon brown sugar
1 1/2 teaspoons honey
1 teaspoon ground cinnamon
1 garlic clove, minced
2 (3/4 pound) pork tenderloins, cut in chunks

Add everything to slow cooker and cook on low 4-5 hours.

For sliders:

small wheat dinner rolls
slices of cinnamon pork
goat cheese, softened
dash of Chinese Five Spice
slices of tomato and lettuce

Spread goat cheese onto sliced rolls. Sprinkle with Five Spice and layer slices of pork, tomato and lettuce.

Recipe and Photo Courtesy of Jennifer Raper, www.KitchenPsycho.com

