

Slow Cooker Pork Loin Braised in Milk

Ingredients

- 3-pound boneless pork loin
- 1/2 tsp Kosher salt
- 1/2 tsp Black Pepper
- 1 Tbs Unsalted Butter
- 1 Tbs Olive Oil
- 1/2 tsp Oregano
- 1/2 tsp Basil
- 1/2 tsp Thyme
- 2-3 Bay Leafs
- 2-3 cups whole DairyPure Milk

Directions

1. Rub salt, pepper, and seasonings onto the pork loin.
2. Melt butter & olive oil in a pan on high heat.
3. Add seasoned pork loin to pan and brown on all sides.
4. Place pork loin in a slow cooker and add milk, almost covering the pork and add bay leafs.
5. Cook on low for 5-6 hours or high for 3-4.