

Apple & Onion Pork Tenderloin



Ingredients

- 1 onion, sliced
- 1 cup broth (chicken, beef, or vegetable)
- 2 bay leaves
- 2 cups apple juice
- 3 - 5 lbs. pork rump or pork tenderloin
- 3 apples, sliced
- Salt & pepper to taste

Directions:

1. Place the onions and apples into the cooking pot. Pour in the apple juice and broth. Season pork with salt and pepper and place in with the apples and onions.
2. Shut the lid and set the **PRESSURE VALVE** to **SEAL**.
3. Press the **CHICKEN/MEAT** button and set the **TASTE** button to **WELL**.
4. When done, season with salt and pepper.
5. Slice the pork into thick slices and serve over mashed potatoes or stuffing with the apple and onion gravy.
6. Remove bay leaves.