### Slow Cooker Honey Lime Pork

#### 15 MINUTES ACTIVE; 6+ HOURS INACTIVE TO PREPARE, SERVES 6-8

#### INGREDIENTS

* 2 pounds pork loin
* 2 tablespoons olive oil
* Marinade:
* 1/2 cup honey
* 2 1/2 tablespoons soy sauce
* 1 tablespoon Worcestershire sauce
* 3 cloves garlic, minced
* 1 lime, zested and juiced
* 2 tablespoons cornstarch
* 1/4 teaspoon red pepper flakes
* 1/4 teaspoon ground ginger
* Kosher salt and freshly ground pepper, to taste
* Fresh cilantro, garnish

#### PREPARATION

1. Season pork loin generously with salt and pepper, then heat olive oil in a large skillet over medium-high heat. Once oil is hot, sear pork loin until nicely charred and blackened.
2. Combine honey, soy sauce, Worcestershire sauce, garlic, lime juice and zest, red pepper flakes and ground ginger in a small bowl, and whisk together.
3. Transfer pork loin to slow cooker, then pour marinade over the top. Cover slow cooker and cook on low for 6-8 hours (or on high for 3-4), or until pork is tender.
4. Once pork is cooked through, pour remaining marinade/juices into a small saucepan and place over medium-high heat.
5. Combine cornstarch with 3 tablespoons water in a small bowl and whisk to create a slurry.
6. Pour slurry into sauce mixture and bring to a boil.
7. Reduce heat and cook for 10-12 minutes, or until mixture starts to thicken.
8. Pour over pork, then serve hot, garnished with lime wedges and freshly chopped cilantro.

<http://12tomatoes.com/sc-honey-lime-pork/?utm_source=12t-12t&utm_medium=social-fb&utm_term=20160705&utm_content=video&utm_campaign=sc-honey-lime-pork>