

MISSISSIPPI PORK TENDERLOIN

ENTRÉE RECIPE

INGREDIENTS

- 2 pork tenderloins
- 1 packet ranch dressing/seasoning mix
- 1 packet au jus gravy mix
- 1 stick butter
- 6 pepperoncini peppers
- ⅓ cup Pepperoncini juice from the jar



As seen in season 7, episode 2.

DIRECTIONS

1. Remove the silver skin from the pork tenderloins, then place them in a 6-quart slow cooker. Dr. Grafton explains that removing the silver skin helps the finished pork shred more easily. Pasted text
2. Sprinkle 1 packet of ranch seasoning and 1 packet of au jus gravy mix over the pork. Add the stick of butter. Pasted text
3. Add 6 pepperoncini peppers and some of the juice from the jar. In the video, he says the recipe calls for about half of the juice. Pasted text
4. Cover and cook on LOW for 10 hours. Pasted text
5. Once tender, shred the pork and mix it with the peppers and juices. Serve it over mashed potatoes or use it to make sliders.

