

# Pressure Cooker Balsamic Pork Tenderloin

Recipe by: Creme de la Crumb, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
1 pound	pork tenderloin	
2 tablespoons	olive oil	
	salt	to taste
	pepper	to taste
1 teaspoon	garlic powder	
1 teaspoon	thyme	
1 teaspoon	basil	
1/4 teaspoon	rosemary	
1/4 cup	soy sauce	
1/2 cup	balsamic vinegar	
1 1/4 cups	water	divided
2 tablespoons	cornstarch	

- rub tenderloins with oil, salt, pepper, garlic powder, thyme, basil, and rosemary. Saute the tenderloins, turning every few minutes, until browned on all sides
  - add the soy sauce, balsamic vinegar, and 1 cup of water to the pressure cooker and stir to combine. Add the tenderloins and lock the lid in place. Cook on high pressure for 15 minutes
  - allow the pressure to release naturally for 5 minutes, then release the remaining pressure manually
  - remove the tenderloins from the pressure cooker and set aside
  - whisk together the cornstarch and remaining 1/4 cup of water in a small bowl until smooth. Bring the sauce to a boil, then whisk in the cornstarch mixture and boil until thickened into a glaze
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- *note:* works well on sandwiches or in wraps. Co-pilot says it would be good on a pizza, I'm not sure if that's a good idea or not