**Slow Cooker Pork Loin and Apples and Blood Oranges**

**Ingredients**

1/2 pork loin  
1/2 can whole cranberry sauce  
4 small blood oranges, peeled and soaked in honey  
1 tbls chopped garlic  
2 small red delicious apples, cored and sliced (5pcs each)  
3 tbs softened butter, use extra if needed  
3 tbs cinnamon sugar, use extra if needed  
  
1 tbs Dijon mustard  
1-2 tbs cornstarch

**Directions**  
In slow cooker, add cranberry sauce and oranges in bottom.  
Place pork loin on top. Spread chopped garlic over pork loin.  
Cook on low 5-6 hours.  
Place sliced apples on top of pork loin. Spread butter over apples, sprinkle with cinnamon sugar. Cook additional hour on high or until apples are cooked through.  
Remove pork loin, let rest 5 minutes.  
Combine mustard and cornstarch in a small bowl. Mix in with juices in slow cooker. Turn slow cooker on high. Let cook until thickened.  
Slice pork loin and cover with cranberry mustard sauce. Add oranges and sliced apples on the side.  
Serve with wild rice pilaf.