

Glazed Pork Tenderloin (beef/pork)

Prep: 15 mins. Cook: 15 mins Serves:4

Ingredients

1-pound pork tenderloin
2 T. light brown sugar
1 T. paprika
1 T. black pepper
1 T. salt
2 tsp. chili powder
¼ tsp. cayenne pepper
6 slices applewood smoked bacon, thin cut
2 T. olive oil
1 (13 oz.) jar apricot preserves
1 (4 oz.) jar sweet/hot mustard
toothpicks



Instructions

1. Preheat oven to 350 degrees.
2. Trim the excess fat and membrane off the pork.
3. In a small bowl, combine brown sugar, paprika, pepper, salt, chili powder and cayenne pepper.
4. Generously rub the pork with spice mixture. (store any remaining spice rub in a Ziplock bag for later use).
5. Wrap the pork in the bacon strips, overlapping the pieces and tucking them in with a toothpick to hold bacon in place.
6. Heat oil in a 9–10-inch cast iron skillet over a medium heat.
7. Sear the pork until it is brown on all sides (about 6-8 mins. total), then transfer pan into the oven and bake the tenderloin for about 15 minutes or until the internal temperature reaches 155 degrees.
8. While pork is roasting, whisk together the apricot preserves and mustard in a small saucepan.
9. Warm the mixture over a medium until it is bubbling (about 5 mins.) then remove from the heat.
10. Spoon a few tablespoons of the glaze evenly over pork 2 minutes before it is finished roasting.
11. Slice and serve the pork hot with the remaining glaze on the side.