



Bacon-Wrapped Pork Tenderloin

This is amazing!

Servings: 6 servings

5 slices OSCAR MAYER Bacon
1 pork tenderloin (1 lb.)
1/4 tsp. cracked black pepper
1/4 cup packed brown sugar
2 Tbsp. apple juice
1 tsp. GREY POUPON Dijon Mustard
Dash ground nutmeg



HEAT oven to 400°F.

WRAP bacon around meat. Place in foil-lined pan sprayed with cooking spray; sprinkle with pepper.

BAKE 20 min. or until internal temperature reaches 135°F when tested in center with meat thermometer. Meanwhile, bring remaining ingredients to boil in saucepan on medium heat, stirring occasionally. Remove from heat.

BRUSH meat with glaze. Bake 10 min. or until done (145°F); cover loosely with foil. Let stand 5 min. before slicing.



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