



WILD. NATURAL. SUSTAINABLE.

Bacon-Wrapped Berkshire Pork Tenderloin

Prep Time: 1 hour 5 minutes • Yields: 4 servings

Ingredients:

1 package Fossil Farms; Berkshire
Pork Tenderloin; 1.5 lb average

1 package Fossil Farms' Berkshire
Pork Smoked Bacon; 1 lb.
package

1 can olive oil spray
2 tbsp. honey
2 tbsp. dijon mustard
1 tsp. kosher salt
¼ tsp. black pepper
4 tbsp. ancho chili powder
1 tsp. garlic powder

Equipment:

Aluminum foil
Roasting pan
Wire rack
Small bowl
Cooking twine
Pastry brush
Meat thermometer

Method:

1. Preheat oven to 300°F.
2. Line a roasting pan with foil. Fit it with a wire rack and spray the rack with olive oil spray.
3. In a small bowl, mix together the honey and dijon mustard. Divide the mixture into two equal portions and set aside.
4. Pat the pork dry with paper towels. Sprinkle the kosher salt, black pepper, and garlic powder all over the tenderloin.
5. Wrap bacon strips around tenderloin, wrapping each bacon slice crosswise around a section of the pork and securing the end by tucking it underneath. It will feel a bit loose at this point, but will all meld together while roasting. To ensure bacon does not curl while roasting, tie with twine at the center and ends of tenderloin.
6. Place the wrapped tenderloin on wire rack. Brush the top and sides with half of the honey dijon sauce.
7. Place the meat in oven and roast until instant-read thermometer registers 145°F, about 40 minutes. Loosely cover tenderloin with foil after the first 15-20 minutes to prevent bacon from burning.
8. Remove tenderloin from the oven and rest for 15 minutes.
9. Brush it with the remaining portion of honey dijon sauce, slice, serve, and enjoy!

