

Roasted Pork Tenderloin



PREPARATION TIME
10 minutes



COOKING TIME
1 hour



PERFECT PARTNER
apple stuffing



Check the internal temperature of a pork roast by using a meat thermometer instead of slicing it. Make sure the thermometer tip does not touch fat or bone and that it registers between 150° and 165°E

SHOPPING LIST

- pork tenderloins • apple jelly
- light cream • apple juice

ON HAND

- butter • salt • pepper
- cornstarch • Dijon mustard

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INGREDIENTS

- 3 tablespoons butter or margarine
- 2 whole pork tenderloins, trimmed (12 ounces each)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup apple jelly or apricot jam
- 1/2 cup apple juice
- 1/4 cup Dijon mustard
- 1 tablespoon cornstarch
- 1 tablespoon light cream

SERVES 4

COOKIN'
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• Shave 20 minutes from cooking time! Cut the tenderloins into 3/4-inch slices after searing and seasoning in step 1. Arrange slices in a single layer in a baking dish; spoon sauce over slices. Reduce baking time to 30 minutes in step 3.

Make Ahead

You can keep the pork in a warm oven for 30 minutes while preparing a side dish. Add the cream sauce immediately before serving.

VARIATION

Fill the tenderloins with a quick herbed bread stuffing. Bake in a 375°F oven for 1 1/4 hours.

1 Preheat oven to 325°F. Heat a large heavy skillet over medium heat; add butter. Add pork to skillet. Sear on all sides. Place pork in a shallow baking pan. Sprinkle with salt and pepper.



2 Add jelly, apple juice and mustard to pan drippings in skillet. Cook over low heat, stirring continually, until well blended, about 5 minutes. Spoon over pork.

3 Roast pork for 50 minutes, basting every 10 minutes with pan juices. Cut into 1 1/2-inch slices; arrange on a serving platter. Keep warm. Blend cornstarch with cream.



4 Place baking pan on stove top over low heat; stir cornstarch mixture into pan juices. Cook, stirring continually, until thickened, about 2 minutes; serve with pork.