

Foster's Body & Paint

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Bacon Wrapped Pork Tenderloin Recipe

Ingredients:

- 2 pork tenderloins (1 lb. each)
- 2 Tbsp. vegetable oil
- 2 Tbsp. soy sauce
- 2 Tbsp. lemon juice
- 1/4 cup finely chopped celery
- 2 Tbsp. finely chopped onion
- 2 Tbsp. butter
- 2 cups soft bread crumbs
- 1/2 cup chopped apple
- 2 Tbsp. raisins
- 2 Tbsp. red currant or raspberry jelly
- 3/4 tsp. salt
- 1/4 tsp. poultry seasoning
- Dash pepper
- Dash dried rosemary, crushed
- 6 bacon strips



Preparations:

- 1.) Cut a lengthwise slit down the center of each tenderloin to within 1/2 inch of bottom; open tenderloins so they lie flat. Cover with plastic wrap; pound to flatten to 3/4 inch thickness. Remove plastic wrap. In a large resealable plastic bag, combine the oil, soy sauce and lemon juice; add tenderloins. Seal bag and turn to coat; refrigerate for 8 hours or overnight.
- 2.) In a large skillet, sauté celery and onion in butter until tender. Remove from the heat. Stir in bread crumbs, apple, raisins, jelly, salt, poultry seasoning, pepper and rosemary.
- 3.) Remove tenderloins from marinade; discard marinade. Spread stuffing down the center of one tenderloin; top with second tenderloin. Tie several times with kitchen string and secure ends with toothpicks. Arrange bacon over the top.
- 4.) Place on a greased rack in a shallow roasting pan. Bake, uncovered, at 350 degrees for 1 hour or until a meat thermometer reads 160 degrees. Broil 4-6 inches from the heat for 4-5 minutes or until bacon is browned and crisp. Let stand for 10-15 minutes before slicing.

Makes 4-6 servings

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