



Fredericksburg Farms

Country Goodness, Gourmet Taste

www.fredericksburgfarms.com 830-997-0960

Seared and Roasted Pork Tenderloin with Apricot-Ginger Preserves

Pork tenderloin is one of nature's most versatile cuts of meat. It doesn't take long to cook one, and it's kind of like a canvas waiting for your own great flavor additions. Try this recipe with the Hill Country flavor of applewood-smoked bacon and a little sweet/savory from red onions and our fabulous **Apricot Ginger Preserves**.

To Serve 4-6.

2 pork tenderloins, about 2 pounds total weight, trimmed of silverskin

1 pkg **Fredericksburg Farms Longhorn Dip Mix**

Olive oil

Applewood-smoked bacon slices

1 small red onion, halved, then thinly sliced

2 jars **Fredericksburg Farms Apricot Ginger Preserves**

Pour the **Fredericksburg Farms Longhorn Dip Mix** into a small bowl . Add just enough olive oil to make a thick paste. Slather the paste all over the pork tenderloins, coating them well. Refrigerate the tenderloins for 30 minutes, uncovered. Heat 2 tablespoons olive oil in a heavy-bottomed 12-inch skillet over medium-high heat. When oil is hot, sear the tenderloins on all sides, turning often, until well-browned. Remove from heat and set aside until cool enough to handle. Wrap the tenderloins with the peppered bacon slices, covering each completely. Place the tenderloins in a 9" x 13" baking dish. Preheat oven to 375 degrees.

Scatter the sliced red onions over both tenderloins. Pour the **Fredericksburg Farms Apricot-Ginger Preserves** over the meat. Roast the tenderloins in preheated oven for about 30-35 minutes, or until they each an internal temperature of 145 degrees. Remove from oven and transfer tenderloins to a cutting board. Cover loosely with foil and allow them to rest for 10 minutes.

Slice the tenderloins into ½-inch slices. Arrange slices on serving platter, topped by the onions and pan drippings.