

Pork Tenderloin

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A festive recipe that deserves the spotlight on your dinner table, especially during the holiday season.

Ingredients:

1 teaspoon dried sage
1 teaspoon dried thyme
1 teaspoon dried rosemary
1 teaspoon crushed marjoram
Salt and black pepper, to taste
1 (6-pound) pork tenderloin
4 medium tart apples, cored, cut into 1-inch pieces
1 large red onion, cut into 1-inch pieces
3 tablespoons brown sugar
1 cup apple juice
 $\frac{3}{4}$ cup maple syrup

Directions:

- 1) Combine sage, thyme, rosemary, marjoram, salt, and pepper in a small bowl. Rub over tenderloin to coat. Cover and refrigerate 8 to 12 hours.
- 2) Preheat oven to 325°F.
- 3) Place tenderloin in a shallow roasting pan; bake 1 $\frac{1}{2}$ hours. Drain fat from pan.
- 4) Combine apples, onion, and sugar in a large bowl; toss to coat. Spoon mixture around roast in pan; bake an additional 60 minutes, or until tenderloin reaches an internal temperature of 160°F. Transfer tenderloin and apple mixture to a serving platter; cover.
- 5) Pour pan drippings into a heavy skillet; add juice and maple syrup. Bring to a boil over high heat; reduce to a simmer and cook, stirring occasionally, until reduced by about half, about 10 minutes.
- 6) Slice tenderloin and serve with warm gravy.