



Bacon-Wrapped Pork Tenderloin with Apricot Glaze

Recipe By JOE LASHER, SR.

SERVES: 8

PORK:

- ☐ 2 whole pork tenderloins (about 1 lb each)
- ☐ 12–14 slices thin-cut bacon
- ☐ 2 tbsp Dijon mustard
- ☐ 1 tbsp olive oil
- ☐ 1 tsp kosher salt
- ☐ ½ tsp black pepper
- ☐ ½ tsp paprika

APRICOT GLAZE:

- ☐ ¾ cup apricot preserves
- ☐ 2 tbsp apple cider vinegar
- ☐ 1 tbsp Dijon mustard
- ☐ 1 tbsp honey
- ☐ 1 tsp minced garlic
- ☐ 1 pinch red pepper flakes

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F.
- ☐ 2. Trim tenderloins of any silver skin. Pat dry and season with salt, pepper, and paprika.
- ☐ 3. Brush tenderloins with Dijon mustard to add flavor and help the bacon adhere.
- ☐ 4. Lay out bacon slices slightly overlapping on parchment or plastic wrap. Place one tenderloin on the edge and roll tightly, tucking ends under to seal.
- ☐ 5. Heat olive oil in a large oven-safe skillet. Sear the bacon-wrapped tenderloins on all sides until the bacon begins to crisp.
- ☐ 6. Move the skillet to the oven, or transfer the meat to a foil-lined baking sheet. Roast 20–25 minutes, or until the internal temperature reaches 140°F.
- ☐ 7. While roasting, combine all glaze ingredients in a small saucepan. Simmer for 5–7 minutes until glossy and slightly thickened.
- ☐ 8. Brush the glaze over the bacon during the last 5 minutes of roasting, then again immediately after removing from the oven.
- ☐ 9. Rest 10 minutes before slicing. Serve with additional apricot glaze; garnish with fresh greens, dried apricots, or apricot relish.

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