

## PORK TENDERLOIN

Serve this pork tenderloin with sweet potatoes or baked potatoes for a delicious everyday meal.

Ingredients:

- 2 3/4 pounds pork tenderloin
- 2 tablespoons cornstarch
- 2 tablespoons flour
- 1 teaspoon ground cinnamon
- 4 tablespoons brown sugar, packed
- 4 cooking apples, peeled, cored and sliced
- 1/3 bag baby carrots
- 5 small russet potatoes
- 1/2 onion
- 5 tablespoons dried cranberries, raisins, or cherries
- 1 cup apple cider
- 1 cup white wine
- 2 pieces bacon uncooked and whole

Preparation:

1. Preheat the oven to 325°.
2. Rub the pork tenderloin with olive oil and sprinkled it with salt and pepper. Place the pork tenderloin in a roasting pan or casserole dish.
3. Combine the remaining ingredients through cranberries in a bowl, add ½ cup apple cider and stir. Spoon the apple mixture around the pork tenderloin.
4. Pour remaining 1/2 cup apple cider and 1 cup white wine over everything.
5. Place bacon strips next to pork over everything else.
6. Cover and bake 60 minutes.
7. Remove the lid and spoon the apple mixture over the tenderloin.
8. Return to the oven and bake 15 minutes longer, or until pork tenderloin is browned and cooked through. A meat thermometer in the center should register at least 145°.