

Bacon Wrapped Pork Tenderloin with Orange

Makes 6 servings

Ingredients

2 ¼ #	Pork Tenderloin –cleaned
To taste	Kosher Salt
To taste	Black Pepper
6-8 strips	Quality Thick Cut Bacon
3 T	Butter
1 ½ C	Orange Juice –fresh
2 t	Orange Zest –chopped
3 cloves	Garlic
1t	Dried Oregano (or 2 T fresh)

Method - Preheat to 575-620 degrees

- Season the pork tenderloin with salt and pepper and wrap bacon around it from end to end and secure it with kitchen string. Set aside or refrigerate for up to 12 hours.
- In a shallow pan, add the rest of the ingredients and place at the front of the oven. Reduce the liquid to ½ cup, remove from the oven and set aside.
- Put the pork in a shallow skillet (sizzle pan or shallow ceramic cooking vessel). Roast in the “finishing zone” for 5 minutes then turn it over and roast for another 5 minutes.
- Add the orange juice and return it to the front of the oven, basting the meat with the orange sauce until it glazes in the pan.
- Remove from the oven and let it rest for 5 minutes in the pan with the orange. Remove the string and slice. Pour any remaining orange syrup over this and garnish with fresh oregano.



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Laura Dewell, May 2006