

Bacon Wrapped Pork Tenderloin with Fresh Herbs

Serves 4-6

As we like to say at Wood Stone, everything tastes better wrapped in bacon! This treatment yields delectable results; crispy exterior surrounding deliciously moist flesh.

Ingredients

| | |
|-------------|--|
| 2 ea. | pork tenderloins, about 2 lb. total, trimmed of silverskin |
| 2 cloves | garlic, minced |
| 1 Tbsp. | Italian parsley leaves, chopped |
| 2 Tbsp. | sage leaves, chopped |
| 1 Tbsp. | thyme leaves |
| 1 Tbsp. | kosher salt |
| 1 Tbsp. | olive oil |
| 1 Tsp. | freshly ground pepper |
| 8-12 strips | bacon, regular thickness |
| 2 Tbsp. | balsamic vinegar |

Method

Oven Temperature: 575-600 degrees

- Cut the tenderloins in half, as the thicker end will take longer to cook.
- Make a paste with the garlic, herbs, salt, olive oil, and pepper. Spread paste evenly over the pork. Wrap in plastic and refrigerate for 6–12 hours.
- Wrap each piece of pork in a spiral fashion with 2-3 slices of bacon. You may secure it with kitchen string.
- **Flame Height: 3.4**
- Place 2 pieces of pork in each of the 2 shallow pans or sizzle skillets. Roast **in front of the flame** for 3-4 minutes. Turn meat over and roast for 3-4 more minutes or until the internal temperature in the thickest part of the meat registers 145–150 degrees. Cooking time will vary a few minutes for the different thicknesses of meat. Pour vinegar over the meat and let sit 5-8 minutes before slicing.



www.woodstonehome.com (800) 578-OVEN (6836)