

Bacon Wrapped Mustard Pork Tenderloin

July 31st, 2024

This recipe serves: 4

Prep Time: 00:15

Cook Time: 01:00

"Pork Tenderloin" is NOT the same cut of meat as "Pork Loin." The Pork Tenderloin is the Pork version of Beef Tenderloin, which would be used to make the Chateaubriand or, when cut into steaks, the Filet Mignon. This Pork Tenderloin preparation is fast, easy, and tasty, with a time to table of less than 2 hours.

Ingredients:

2 lbs Pork Tenderloin

1 pkg sliced Bacon

Mustard Paste

3 Tablespoons Gray Poupon Mustard

1.5 Tablespoons Maple Syrup

1/4 Teaspoon Rosemary, finely minced

Directions:

Preheat the oven to 400° F.

Cover a large sheetpan in aluminum foil.

In a small bowl, mix the Flavor Paste.

Open the Bacon. Separate each slice and lay out the Bacon slices to create a Bacon sheet.

Prep the Pork Tenderloin by opening the package, drying the meat with paper towels or a clean towel, and if necessary, removing the silverskin.

Liberally apply the Mustard Paste to the Tenderloin. If the package contained 2 Tenderloins, arrange them together to make a single roast.

Center the Tenderloin on the Bacon sheet.

Wrap the Bacon sheet around the Tenderloin, then flip the Tenderloin so that the seam is under the Tenderloin.

Move the Bacon-wrapped Tenderloin to the large sheetpan.

Insert a meat thermometer into the Pork Tenderloin, ensuring that it is fully buried in the thickest part of the Tenderloin.

Bake at 400° F. until the internal temperature of the Pork Tenderloin reaches 143° F.

This should take about 45 minutes.

Remove and rest the meat for 10 minutes.

Slice the Tenderloin into thin coins and serve with potatoes or rice.