

BACON WRAPPED PORK TENDERLOIN WITH CHERRY BOURBON SAUCE

ingredients:

For the Pork:

- 1 pork tenderloin (1.5 – 2 lbs.)
- 1 lb. bacon
- salt and pepper
- 1 tablespoon avocado oil (or other neutral high-heat oil)

For the Sauce:

- 12 oz. Stonewall Kitchen Bada Bing Cherry Jam
- 1/2 cup Elijah Craig Small Batch Bourbon
- 3 tablespoons molasses
- 1/4 teaspoon ginger
- 1/4 teaspoon thyme

directions:

1. Preheat oven to 350 degrees.
2. Season the pork with salt and pepper. Lay out strips of bacon slightly overlapping and roll the tenderloin in the bacon, securing along the sides with toothpicks.
3. Heat the oil in a large cast iron skillet, or other oven-proof skillet, over medium-high heat until shimmering. Add the bacon-wrapped tenderloin and sear undisturbed until deep caramel brown, 4-6 minutes. Flip the tenderloin and sear until all sides are browned.
4. Transfer the skillet to the oven and cook the tenderloin until the center registers 145°F, approximately 15 to 20 minutes.
5. In a small saucepan, bring all ingredients to a boil, lower the temperature and simmer 5-10 minutes until sauce thickens.
6. Remove from the oven, loosely tent with aluminum foil, and set aside to rest for 5-10 minutes to allow the tenderloin to finish cooking and for the juices to redistribute into the meat. Remove the toothpicks and cut crosswise into 1/4- to 1/2-inch-thick slices. Serve with the cherry sauce and enjoy!

