

APPLESAUCE PORK TENDERLOIN

ingredients:

- 2-pound pork tenderloin
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 Tablespoons Vegetable oil
- 1 cup unsweetened applesauce
- ¼ cup brown sugar
- 3 Tablespoons Dijon mustard
- 2 Tablespoons honey
- 2 sprigs fresh rosemary, roughly chopped

directions:

1. Preheat oven to 350 Degrees, take out pork tenderloin and season it with salt & pepper on all sides. In a large skillet, heat the vegetable oil over medium-high heat. Once oil is hot place pork in the oil and brown the roast on all sides in the skillet. (should take 2-3 minutes on each side)
2. After all sides have been browned, place the tenderloin on a shallow roasting pan and set aside for a minute. In a small mixing bowl combine the applesauce, brown sugar, Dijon mustard, and honey until it's mixed well.
3. Spread the applesauce mixture over the top of the tenderloin evenly. Then top the pork with rosemary and place the roasting pan in the oven and bake 30-40 minutes uncovered.

When done serve with your favorite side dishes and enjoy!

