



Bacon-Wrapped Apricot Glazed Pork Tenderloin

Paired with Gruner 2017

Ingredients:

- 4 - 5 apricots
- 1 tsp water
- 3 tbsp. sugar cane
- 1.5 tsp. salt divided
- 1 tbsp. Dijon mustard
- 1 1/2 lb. pork tenderloin
- 1/2 tsp pepper
- 2 tbsp. brown sugar
- 6 strips bacon

Preparation:

1. Preheat oven to 400 degrees.
2. Cut apricots in half, discarding the pit. Add apricots, water, and sugar to a medium pot over medium-high heat. Sprinkle in a pinch of salt, and cook, stirring frequently, until the fruit breaks down and resembles a jam (about 15 minutes). Remove from heat and allow to cool to room temperature, then stir in Dijon mustard.
3. Meanwhile, combine salt, pepper, and brown sugar in a small bowl. Rub mixture into pork tenderloin, then wrap tenderloin in bacon.
4. Add tenderloin to a large oven-safe pan over medium-high heat. Cook until browned on all sides (10 - 15 minutes). Transfer to preheated oven.
5. Cook tenderloin in preheated oven for 10 minutes, remove from oven, and brush on apricot-mustard mixture. Return to oven and cook until internal temperature reaches at least 145 degrees.
6. Pair with your favorite green vegetables and a side of rice and enjoy!