

Seasonal Eating



Pork Tenderloin with Apples

- 2 pork tenderloins
- Salt to taste
- 3 strips bacon
- 1/4 cup cider vinegar
- 1/4 cup apple juice
- 1/2 cup water
- 1/4 cup sugar
- 2 teaspoons cornstarch in 2 tablespoons water
- 2 apples cored and cut into wedges

Trim pork. Salt and pepper to taste. Set aside. In large frying pan, fry bacon until crisp. Remove from pan, crumble and reserve. On medium low heat, add pork to the bacon drippings in the pan. Brown on all sides and cook until thermometer reaches 160 degrees. Remove and place on platter, cover to keep warm. Combine vinegar, apple juice, water and sugar. Add to pan drippings with apples. Bring to boil and reduce liquid until apples are tender. Add cornstarch mixture and cook until thickened. Add bacon and pour over pork.