THE J.M. SMUCKER Co

Roasted Pork Tenderloin with Apricot Mustard Glaze

Prep Time	Cook Time	Serves	Difficulty
5 mins	1 hr	6	N/A

Ingredients

- 1/2 cup (125 mL) **Smucker's®** Apricot Spread
- 2 tbsp (30 mL) grainy mustard
- 1 tbsp (15 mL) soy sauce
- 1 clove garlic, crushed
- Salt and pepper to taste
- 1 1/2 lb (650 g) pork tenderloin

Directions

Step 1:

Preheat oven to 375° F(190°C). Place a rack over a foil lined baking sheet. Combine first 4 ingredients in small bowl. Sprinkle pork loin with salt and pepper.

Step 2:

Reserve half of glaze and spread remaining over pork loin. Bake in preheated oven 50-60 minutes, or until the pork reaches an internal temperature of 160°F (71°C). Remove from oven and cover with foil for 10 minutes. Slice and serve with reserved glaze.

Images

