

Cornbread-Stuffed Bacon-Wrapped Pork Tenderloin

Ingredients

7 slices thick cut Bacon, divided
1 Pork Tenderloin
3 tablespoons butter or margarine
¼ cup apple cider

¾ cup cornbread stuffing mix
⅓ cup chopped red Cortland apple
3 tablespoons dried cranberries
2 tablespoons chopped pecans, toasted

Instructions

Heat oven to 375 degrees F. Cut 3 slices bacon into 1/4-inch wide slices. Cook in medium saucepan over medium-high heat until crisp; drain.

Carefully pour all but 1 tablespoon grease from pan. Add butter and apple cider; bring to a boil. Remove from heat; stir in cooked bacon, cornbread stuffing mix, apple, cranberries and pecans. If needed, add addition cider to moisten stuffing.

Place 4 remaining slices of bacon about 2 inches apart down center of 15x10x1-inch baking sheet. Cut down center of tenderloin but not all the way through; lay flat on top of bacon slices.

Spoon stuffing down center of tenderloin; wrap bacon slices around tenderloin, overlapping on top. Secure with wooden picks. □ Step 5 Bake 40 to 45 minutes until internal temperature of stuffing reaches 160 degrees F. Let stand 10 minutes before slicing.