

APRICOT-GLAZED PEPPERED PORK TENDERLOIN

- 2 pork tenderloins, total weight ~2 pounds
- Olive oil, for the skillet
- Salt and freshly ground pepper for seasoning
- 1 cup apricot preserves
- 1/3 cup soy sauce
- 2 Tablespoons Dijon mustard
- 2 cloves garlic, minced

Preheat oven to 400° .

Generously salt and pepper the pork tenderloins.

Heat a skillet over medium-high heat, add 1-2 tablespoons of olive oil, then carefully put the tenderloins in. Brown them on all sides, then transfer them to an oven-proof casserole dish and put in the oven.

While the pork is cooking, mix together the apricot preserves, soy sauce, Dijon mustard, and garlic. Reheat the skillet you browned the tenderloins in and add the apricot mixture to it, warming it through. Season with salt and pepper.

When the tenderloins registers 145° F, brush them with the apricot mixture and continue baking until the temperature reads 160° F.

Remove from the oven and pour the rest of the glaze over and let it sit for 9-10 minutes. Slice it across the grain and serve with jasmine rice and a green veggie.