

BACON WRAPPED PORK TENDERLOIN

This one was born out of me trying to resurrect my Slow Cooker Pork Loin recipe from the days of yore. You know, back before I started keeping notes in the marble composition notebooks. Anyways, I went to the store and could not find the pork loin, but they did have a whole pork tenderloin. Well, to make a long story short, I did not have the slow cooker recipe by the time I needed to use it and played this one by ear. WOW! Freakin' fantastic. Not only was this great by itself and as leftovers, but it gave rise to one of my favorite off the cuff recipes, The Accidental Sloppy Joe!

One other note, I am working on dialing in the cook temperature to get good crispiness on the bacon. What I have here is my best thoughts at this time

INGREDIENTS

<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
1	-----	Whole Pork Tenderloin (~ 3 ¼ lbs)
1	16 oz. Pack	Regular Cut Bacon
AR	-----	Kosher Salt
AR	-----	Fresh Ground Black Pepper
AR	-----	Garlic Powder
AR	-----	Yellow Mustard

The whole pork tenderloin actually consists of two tenderloins, at least the one I get at Martin's. I'm no butcher, but I guess that is what they mean by "whole pork" (two tenderloins per pig). And you know what? Less than \$10. That is pretty good for something that can feed a family or one person for most of a week

I like Kunzler bacon, with the Hormel Black Label being a close second

For the mustard, I like French's Yellow Mustard. That may anger the food cops, but you what? I don't care. I like it.

SPECIAL TOOLS

- Large melting dome [ii]

PREPARATION

- 1) Heat oven to 350 deg. F
- 2) Set timer for 30 minutes
- 3) Remove the pork tenderloin from the packaging and pat dry

- 4) Rub the mustard over the pork tenderloins. This is being used mainly as a binder, so not too heavy; just enough to get complete coverage
- 5) Apply Kosher Salt all over the pork tenderloins. Pat in as needed
- 6) Apply Fresh Ground Black Pepper. Pat in as needed
- 7) Apply the Garlic Power. Pat in as needed
- 8) Place the pork tenderloins on ½ sheet cooling rack in ½ sheet, uncovered, in fridge
- 9) Make bacon weave (see pictures)
- 10) Place one of the tenderloins on the end of the bacon weave with the unweaved ends, the roundest side down
- 11) Place the second tenderloin on top of the first, flattest side down with the wider end on top of the narrower end of the first tenderloin
- 12) Slowly roll the tenderloin and weave towards you, keeping it tight
- 13) Tuck in the sides of the weave at the ends
- 14) Insert a temperature probe as close to the center of the thickest part of the wrapped tenderloins
- 15) Place the wrapped tenderloin in the oven on the cooling rack in the sheet pan in the oven
- 16) Cook until the internal temperature reaches 135 deg. F [i]
- 17) Pull the wrapped tenderloin from the oven and cover with a melting dome [ii]
- 18) Let the wrapped tenderloin rest for about 10 minutes. The internal temperature should rise by about 10 deg. F due to carry-over cooking
- 19) Slice and plate
- 20) ENJOY!!!

NOTES

- i. Cook time should be somewhere around an hour, but will vary depending on the vagaries of your oven
- ii. I am not sure if I should consider this special equipment or not, but just in case. If you don't have one, covering with aluminum foil should work just as well

PICTURES











