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Southwestern Pork Tenderloin

1½ pound pork tenderloin	Olive oil cooking spray
½ tsp. garlic powder	Chopped cilantro (optional, garnish)

Glaze

½ cup Deacons Salsa, Peach or Pineapple	½ cup Extra Virgin Olive Oil (EVOO)
¼ cup aged balsamic vinegar	

Pre-heat oven 400°F.

Put the pork tenderloin in a small roasting pan. Spray both sides of tenderloin with olive oil spray and then generously sprinkle garlic powder on both sides. Place in oven and roast for about 20 minutes. You can use a meat thermometer to check for your favorite cooking temperature. I like to roast pork tenderloin until its 160 degrees. This way it's still a bit pink. 145 degrees is when all of the bad germs are killed, so a bit of pink in your tenderloin is okay. It's juicy at 160 degrees too, but if you like it 190 degrees just keep roasting it. At 170 degrees it won't be pink anymore so you can quit then. By the time you slice it and get it on the plate, the pink will be totally gone and no one will wince at your table.

Glaze

Put the salsa and vinegar in a blender. Blend until well mixed (maybe 30 seconds at most). Then add EVOO in a stream like you would if you were making a dressing. This will be a very thick dressing.

When you serve your pork tenderloin, fan out approximately 4 quarter-inch slices per person and drizzle the glaze on the pork and plate. The diced cilantro is just to sprinkle around for color.