

Stuffed Pork Tenderloin

1 pork tenderloin (approximately 2 lbs, normally packaged as two loins)
1½ cups Tennessee Gourmet® Apple & Spice Sauce (any flavor)
¼ cup unsalted butter
2 medium Granny Smith apples, peeled and finely diced
½ cup of finely chopped celery
1 medium yellow onion, finely chopped (¾ cup)
1 tablespoon granulated sugar
2 tablespoons finely chopped parsley
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
1 cup rolled biscuit crumbs
½ cup of bread cubes (white, fresh)
½ teaspoon of poultry season
6 slices of un-cooked bacon (we prefer black peppered bacon)

Marinade

Place both tenderloins on a cutting board and remove any silver skin. Cut slits into the thicker portion of the tenderloin and using a meat mallet pound the loins so they lay flat and are about the same thickness. Place the loins into a plastic bag with 1½ cup of Apple & Spice. Refrigerate over night. To shorten this process you can use an injector and inject approximately ½ cup of sauce into each loin. Allow these to rest in the refrigerator for 4 hours. Remove from the refrigerator, discard the marinade and allow the meat to come to room temperature for about 30 minutes.

Stuffing

Melt butter in a large sauté pan over low heat. Add onions and celery and sauté until barely tender; do not brown. Add apples and continue to sauté for approximately ten minutes. Remove from heat and add remaining ingredients. Set aside and allow to cool.

Stuff the tenderloins

Preheat oven to 350° F

Arrange cooking string in vertical lengths on the cutting board which you will use to secure the tenderloin. Place one loin on top of the string. Fill with stuffing down the center of the loin; approximately 2 inches in height. Place the second loin on top. Tie each of the strings and insert tooth picks where necessary to secure the stuffing. Lay two pieces of bacon side by side on the bottom of a broiling pan. Place stuffed tenderloin on top. Then place 2 pieces of bacon on top and one on each side, securing with tooth picks. Cook pork tenderloin for 45 to 60 minutes or until there is no pink color, or the internal temperature of 160°F. Remove from oven and allow to cool. Remove tooth picks and bacon. (Note: the bacon is very tasty and can be used for salads or other dishes). It is recommended to leave the strings attached until the tenderloin has been carved into 2 inch

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slices to ensure the shape of the tenderloin is maintained. Once the tenderloin is carved, you can remove the string. This is tasty both hot and cold.