

MARINATED PORK TENDERLOIN

2 (1 lb.) pork tenderloins
1/2 cup red pepper jelly
1/2 cup dry red wine
1 orange, zested and juiced
2 T red wine vinegar
1 T freshly chopped rosemary
1 t crushed red pepper flakes
1-2 sliced sweet potatoes (optional)

Pat the pork dry and remove any excess fat. Whisk together the remaining ingredients, and then pour over the pork (or place into a resealable bag along with the pork).

Marinate at least two hours or overnight.

Turn the pork several times, to distribute the marinade evenly. Preheat the oven to 425° when you're ready to cook.

Remove the pork from the bag/bowl, and pour the marinade into a small saucepan. Liberally salt the tenderloin.

Heat a large, heavy-bottomed oven-safe skillet over medium high heat. Once hot, add the pork and sear on all sides, about 8 minutes. Place the entire pan in the oven and cook until internal temperature reads 135-140, about 15 minutes. (If adding potatoes, slice 1-2 sweet potatoes into wedges, toss with a little canola oil and your favorite seasonings, and add to the pan before sliding into the oven).

Meanwhile, bring the marinade to a boil on the stove. Boil for about 5 minutes, until thickened.

Brush the cooked tenderloin with the boiled marinade. Tent the pork with foil and let it rest for 5-10 minutes before slicing. Serves 4-6.

