



Pork Tenderloin with Apple Glaze

Prep 15m · Cook 25m · Serves 8

Ingredients

- 0.5 qt Apple Cider
- 0.1 bottle Apple Cider Vinegar
- 0.25 lb Brown Sugar
- 0.15 jar Dijon Mustard
- 3 lb Pork Tenderloin
- 0.15 lb Unsalted Butter

Instructions

1. Season pork with herbs and sear. Roast at 400°F until 145°F internal. For glaze: reduce apple cider with brown sugar, mustard, and apple cider vinegar. Slice and drizzle.