



## Island Pork Tenderloin

I love Virginia weather. I can get my summer roasted corn on the grill fix one day and three days later be making a pot of winter warming soup! I decided to find a recipe to combine these seasonal cravings and found Island Pork. The ingredients may seem like a strange blend, but combined they are delicious.

2 pork tenderloins (about 2-2.5lbs)  
2 TBSP olive oil

### Mix

2 tsp salt  
½ tsp pepper  
1 tsp cumin  
1 tsp chili powder  
1 tsp cinnamon

### Glaze

¾ c packed brown sugar  
2 tsp chopped garlic  
1 tsp Tabasco

Rub mix all over the two pork tenderloins.

Heat olive oil in skillet and sear all sides of the pork over medium heat, about 4-5 minutes. Remove skillet from heat.

Mix glaze and pat the mixture over the pork. Place skillet in 350° oven and bake 15-20 minutes. Let stand in skillet about 10 minutes before slicing.

Love the flavor explosion this dish brings to a meal! I served it with very lumpy mashed potatoes that I only seasoned with butter, salt and pepper; fresh snap beans cooked al dente and cold applesauce. This is a meal I will certainly be serving company soon..... so who wants to come to dinner at my house? ~Deb

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