

Cranberry Glazed Pork Tenderloin by Lynn's Recipes



Lynn demonstrates how to make a delicious Cranberry Glazed Pork Tenderloin that would be perfect for a Holiday meal. From Food Network Magazine.

Ingredients:

- 1 cup cranberry juice
- 1/3 cup red currant jelly
- 1 Tablespoon Dijon mustard
- ¼ cup dried cranberries
- 1 pork tenderloin (about 1 pound)
- 1 Tablespoon extra virgin olive oil
- Kosher salt and freshly ground pepper

Preheat oven to 425° and line a rimmed baking sheet with foil. Combine the cranberry juice, jelly and mustard in a medium skillet over medium-high heat; cook, stirring occasionally, until thick enough to coat the back of a spoon, about 15 minutes. Remove 3 Tablespoons of the glaze and set aside for brushing. Stir the cranberries into the remaining glaze; set aside for drizzling.

Meanwhile, rub the pork with the olive oil, ½ teaspoon salt and a few grinds of pepper. Place on the prepared baking sheet and roast, turning once, 15 minutes. Remove the pork from the oven and brush all over with the reserved 3 Tablespoons glaze. Continue to roast until a thermometer inserted into the thickest part of the meat registers 160°, 5 to 10 more minutes. Let rest 5 minutes, then slice and drizzle with the cranberry glaze.

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