



Noreen's Kitchen

Orange Glazed Pork Tenderloin

Ingredients

2 lb pork tenderloin, washed & dried	1/2 teaspoon salt
3/4 cup orange marmalade	1/2 teaspoon cracked black pepper
2 cloves garlic, minced	1/2 teaspoon onion powder
1 teaspoon garlic powder	2 tablespoons olive oil
1 teaspoon poultry seasoning	

Step by Step Instructions

Preheat oven to 375 degrees.

NOTE Pork tenderloin is usually sold in a "cryo-pack" which has two pieces of loin in it. Remove from the package, wash the meat and pat dry with a paper towel before proceeding with recipe.

Place tenderloins on a rack that has been placed on a baking sheet lined with foil.

Mix marmalade, garlic, garlic powder and other spices along with olive oil together until well blended.

Spoon some of the glaze on to each piece of meat and brush evenly using a pastry brush.

Place in oven and allow to roast for 20 minutes.

Remove from oven and glaze one more time. Return to the oven and allow to roast for an additional 20 minutes or until a meat thermometer reads no less than 160 degrees.

Remove from oven and allow meat to rest for 10 minutes prior to slicing and serving.

Enjoy!