



Noreen's Kitchen

Honey Garlic Glazed

Pork Tenderloin

Ingredients

2 pounds pork tenderloin (1 package)	1 teaspoon garlic powder
4 cloves garlic, minced	1 teaspoon poultry seasoning
½ cup honey	1 teaspoon paprika
¼ cup orange juice	1 teaspoon salt
1 tablespoon Balsamic vinegar	1 teaspoon cracked black pepper
1 teaspoon onion powder	

Step by Step Instructions

Preheat oven to 350 degrees.

Wash pork tenderloin and pat dry with paper towel. Place on a rimmed baking sheet that has been lined with aluminum foil.

Prepare the seasoning rub by mixing together garlic powder, onion powder, poultry seasoning, paprika, salt and pepper.

Sprinkle the tenderloins all over with the seasoning blend.

Mix honey, minced garlic, balsamic vinegar and orange juice in a small bowl to make a semi thick sauce.

Brush tenderloins with the honey mixture, evenly distributing the glaze between the two pieces of meat.

Bake for 25 to 30 minutes or until a meat thermometer reads 165 degrees.

Remove from oven and tent with aluminum foil. Allow to rest for 10 to 20 minutes before slicing and serving.

ENJOY!!