

Stuffed Pork Tenderloin



Personal Chef Service

Pork tenderloin stuffed with dried apricots, pecans, red chili flakes, honey and molasses and then topped with a great bourbon molasses sauce

Serves 6

1c dried apricots	1/8t red pepper flakes	1T bourbon
1/3c pecan halves	1T olive oil	2T chicken broth
2T honey	2 pork tenderloins, trimmed	1T molasses
1/4c molasses		

Preheat oven to 350. Place tenderloins on cutting board and make a lengthwise cut down the center of each tenderloin being careful not to cut all the way through the meat.

Place apricots, pecans, honey, molasses, red pepper flakes and olive oil in food processor. Pulse until coarsely chopped.

Spread apricot mixture into cuts in pork tenderloin. Place tenderloins in baking dish sprayed with non~stick cooking spray.

Bring bourbon, chicken broth and molasses to a boil in saucepan. Remove from heat and slowly pour over apricot mixture allowing it to soak in.

Bake about 30 minutes, or until meat thermometer registers 140. Remove from oven, allow to sit 10 minutes and slice.

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