

Roasted Bacon Wrapped Pork Tenderloin with a Pan Sauce

Serves 8

This recipe is also known as Pig on Pig. By searing the tenderloin stove top and then roasting it, you are ensured to have moist, succulent pork. The bacon protects the tender herb coating which infuses even more flavor into this dish.

Herb layer

1/4 cup chopped fresh herbs. Try sage, rosemary and parsley

1 tablespoon olive oil

3 cloves of garlic, rough chop

2 one and a half pound pork tenderloins, silver skin removed

1 teaspoon Savor

2 pounds **thin** sliced bacon

1 tablespoon olive oil

Sauce

2 tablespoons chopped shallots

1/2 cup 2012 Dusted Valley Petite Sirah

2 cups low sodium chicken stock

2 tablespoons cream

1 tablespoon butter

Heat oven to 425 degrees

In a mini food chopper combine all of the ingredients for the herb layer and process. Set aside.

Place the tenderloins on a half sheet pan and season with the Savor. Using your hands coat the pork with the herb mixture.

Lay a piece of plastic wrap that is a few inches longer than the tenderloins on your work surface, long edge closest to you.

Take a piece of bacon and place it on the plastic wrap so it is perpendicular to the long end. Continue placing the bacon, overlapping slightly until it is the same length as the tenderloin. Lay a tenderloin on the bacon edge closest to you then using the plastic wrap as a handle (jelly roll style), tightly roll and enrobe the pork in the bacon. Place seam side down on the sheet pan and complete the process with the other tenderloin. You will probably have some bacon left over.

Heat a large oven proof fry pan (I like cast iron) over medium high heat and add the oil. Place the tenderloins seam side down and brown on all sides, about 10 minutes. Use two tongs to gently roll the pork as it browns. If you don't have a pan large enough for both tenderloins, use two pans.

Once browned place into the oven and roast for 15 to 20 minutes or until an internal temperature of 138 degrees is reached.

Remove from the oven and place the tenderloins on a clean sheet pan. Lightly cover and allow the pork to rest while you make the sauce.

Pour off all but 1 tablespoon of the drippings from the pan. Over medium high heat add the shallots and cook until softened, about 2-3 minutes. Deglaze with the wine and continue to cook until it almost completely reduce. Add the stock and cook until reduce by half, about 5 minutes. Reduce the heat and add the cream and cook for 2-3 minutes until it begins to thicken. Remove from the heat and swirl in the butter.

To serve, slice the tenderloin into 3/4 inch pieces. It is delicious with smashed red potatoes and sautéed rainbow carrots. Spoon the pan sauce around the pork.