



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: SWEET & SPICY PORK TENDERLOIN

Date: JUNE 2022

Ingredients:

Directions:

Pork Tenderloin

1. Preheat oven to 425 degrees.

½ C Brown Sugar

2. Mix brown sugar and Tabasco so that it becomes a sticky paste.

1 ½ Tbsp Tabasco

3. Cover Pork Tenderloin with brown sugar paste.

4. Place on foil-lined baking sheet and bake until golden brown (about 15-20 minutes) or until the internal temperature reaches 145 degrees.

5. Slice on a diagonal and serve with cheesy polenta.