

MAPLE-GLAZED PORK TENDERLOIN

Ingredients

Pork tenderloin
1 cup real maple syrup
¼ cup Dijon mustard
2 ½ Tbsp cider vinegar
2 ½ Tbsp soy sauce
Salt and pepper to taste
Rosemary

Directions

1. Preheat oven to 350 degrees.
2. Place pork into a shallow roasting pan.
3. Mix maple syrup, mustard, vinegar, soy sauce, salt, and pepper.
4. Spread evenly over tenderloin.
5. Bake uncovered approximately 1 hour, until center temperature is 145 degrees.
6. Remove from oven, let rest 10 minutes before slicing.