

# Pork Tenderloin with Red Onion Bacon Marmalade

*Oh My GOODNESS was this recipe good!!! I think that Red Onion Bacon Marmalade would be delicious on almost anything! I'm definitely going to keep some on hand for burgers this summer. Such an easy and yummy recipe. We enjoyed this dinner with one of our favorite Rieslings... Heron Hill Semi-Dry Riesling from the Finger Lakes Region of New York. The wine held up to the sweet/tart characteristics of the marmalade beautifully. This combination is definitely a keeper!!! On the side we had carrots with parsley butter and pecans... mmm... mmm... good!!!*

Serves 2

45 minutes to prepare

## *Pork:*

14 oz. pork tenderloin  
salt and pepper to taste  
2 teaspoons olive oil

## *Red Onion Bacon Marmalade:*

2 teaspoons olive oil  
1 large red onion, cut in half and sliced thinly  
1 slice bacon, cooked and crumbled  
2 teaspoons sugar  
1 tablespoon red wine vinegar  
pinch of salt  
2 teaspoons butter  
1 tablespoon chopped fresh parsley

## *Carrots:*

1 lb. carrots, peeled, trimmed and cut into 1/4" rounds  
1/4 cup water  
2 teaspoons butter  
1 tablespoon chopped fresh parsley  
1/2 teaspoon garlic salt  
1/4 teaspoon salt  
pinch of pepper  
1 tablespoon pecans, toasted and chopped



1. Preheat oven to 400 degrees
2. Pat pork dry and season with salt and pepper
3. Place a small pot over medium heat. Add 2 teaspoons of olive oil, onion and bacon. Cover and stir occasionally for 5-6 minutes until onions soften.
4. Stir in sugar, vinegar and a pinch of salt. Cover again and stir often until onion is translucent - 10 to 12 minutes. If pot becomes dry, stir in a tablespoon of water as needed. While marmalade cooks, cook pork.
5. Prepare a baking sheet with foil and cooking spray.
6. Place a medium non-stick skillet over medium-high heat and add 2 teaspoons of olive oil. Add pork tenderloin to hot pan and brown on all sides, 3-4 minutes per side.
7. Transfer pork tenderloin to prepared baking sheet. Wipe skillet with paper towel and set aside.
8. Roast pork in preheated oven until pork reaches a minimum internal temperature of 145 degrees, 9 to 11 minutes. Rest cooked pork for 5 minutes and slice into 1/2" slices.
9. While pork roasts, cook carrots in reserved skillet over medium high heat with 1/4 cup of water, bring to simmer. Once simmering, cover and stir occasionally until water is mostly evaporated and carrots are tender, 5-6 minutes.
10. Remove pan from burner. Stir in butter, parsley, garlic salt, 1/4 teaspoon salt and a pinch of pepper.
11. To serve, shingle half of sliced pork and half of carrots on each plate, cover pork with marmalade and sprinkle carrots with pecans.
12. Absolutely delicious with a semi-dry Riesling!!! Enjoy!!!

