



Apricot Glazed Pork Tenderloins

- 2 whole pork tenderloins
- 4 ounces apricot jam
- Salt
- Pepper

Heat oven to 350 degrees.

Dry pork with paper towels and season with salt and pepper. Tie the tenderloins together with kitchen string for easier handling.

Heat an oven safe frying pan or grill pan over medium heat and lightly coat with vegetable oil. Add pork and sear on all sides. Remove from heat and spread apricot jam over the top of the pork with a spoon.

Cook for 30 to 45 minutes or until the pork registers 160 degrees on an instant read thermometer. Tent loosely with foil and let the pork rest for 10 minutes before slicing.

apricot glazed pork tenderloins was posted by wendi on 12 january 2010 at bonappetit.com