

Apple Pork Tenderloin

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Apple and pork seem to go well together in any type of dish. Try this one out and taste for yourself.

Ingredients:

1 (3-pound) pork tenderloin
½ cup apple juice
¼ cup apple cider vinegar
3 tablespoons brown sugar
1 clove garlic, minced
1 apple, cored, sliced into rings

Directions:

- 1) Place pork in a large plastic resealable bag; add juice, vinegar, sugar, and garlic; seal, pressing out excess air, and refrigerate 3 hours up to overnight.
- 2) Preheat oven to 350°F. Transfer tenderloin and marinade to a casserole dish; top with apple rings. Cover and bake until pork reaches 165°F, about 2 hours 45 minutes.
- 3) Transfer pork to serving platter; allow to rest 10 minutes before slicing.