

Glazed Roast Pork Tenderloin

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Pork tenderloin gets simply saucy with hints of citrus and spice.

Ingredients:

1 (2-pound) pork tenderloin, trimmed
¼ cup Dijon mustard
2 tablespoons orange juice
2 tablespoons honey
1 teaspoon grated orange zest
¼ teaspoon ground cinnamon
Pinch ground allspice

Directions:

- 1) Preheat oven to 325°F. Place pork in a shallow roasting pan.
- 2) Whisk together mustard, juice, honey, zest, cinnamon, and allspice in a small bowl. Brush liberally over pork, reserving remaining glaze.
- 3) Roast 30 minutes, until pork temperature reaches 165°F, brushing with glaze every 10 minutes.
- 4) Remove pork from oven; allow to stand 5 minutes before slicing.