



THE OLIVE AND THE GRAPE

Mentor West Side Market Kamm's Corners

Featured Recipe for NEW'S YEAR'S DAY 2010 -- Happy New Year!

Apple Cider and Honey Glazed Pork Tenderloin Recipe

For entertaining and serving 8 to 10, you'll need 3 to 4 pounds of pork tenderloin. Increase your seasonings accordingly.

Recipe Ingredients:

1 Pork Tenderloin, about 12 oz.

Olive oil for grilling

1/2 teaspoon ***black pepper***

1 teaspoon ***dried thyme***

1 teaspoon ***rosemary***

1/2 teaspoon ***salt***.

1/4 teaspoon ***garlic powder (HBI suggested)***

1/2 cup apple cider or all natural unfiltered apple juice

1/4 cup ***Ohio Honey***

2 tablespoons ***Riesling Treasures Vinegar***

Recipe Directions:

- Preheat outdoor grill to 350 degrees
- Mix pepper, salt, garlic thyme and rosemary. Rub all over tenderloin.
- Brush olive oil onto grill. Place meat on grill, cover and roast tenderloin for 10 minutes.
- Meanwhile, mix apple cider, honey and vinegar .
- Drizzle half the mixture over the meat, turn tenderloin and grill for an additional 10 minutes .
- Baste with additional mixture until internal temperature reaches 155 degrees. Remove from grill.
- Let rest 10 minutes before slicing into 2-inch serving pieces.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE, Mentor and Cleveland, Ohio

www.theoliveandthegrape.biz