



## 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](http://www.theoliveandthegrape.biz)