

## PORK TENDERLOIN WITH HONEY-GLAZED APPLES

### MARINADE

1/3 CUP APPLE JUICE	75 mL
1/4 CUP HONEY, MELTED	60 mL
2 TBSP. SOY SAUCE	30 mL
2 TBSP. VEGETABLE OIL	30 mL
1 TSP. DIJON MUSTARD.	5 mL
4 GREEN ONIONS, CHOPPED	
2 CLOVES GARLIC, MINCED	
1 TBSP. GRATED FRESH GINGER	15 mL
2 LBS. PORK TENDERLOIN	1 kg

### GLAZED APPLES

1 TBSP. BUTTER	15 mL
1 TBSP. HONEY	15 mL
1 TBSP. LEMON JUICE	15 mL
2 APPLES, PEELED AND THINLY SLICED	

PUT MARINADE INGREDIENTS INTO A LARGE SEALABLE PLASTIC BAG AND MIX. ADD PORK. SEAL AND REFRIGERATE OVERNIGHT OR AT LEAST 4 HOURS. REMOVE PORK AND PLACE IN SHALLOW DISH. POUR MARINADE OVER. BAKE AT 350°F FOR 40-50 MINUTES. COVER AND LET STAND 10 MINUTES.

TO GLAZE APPLES: IN FRYING PAN HEAT BUTTER, HONEY AND LEMON JUICE TOGETHER. ADD APPLES AND TOSS TO COAT. COOK 2 OR 3 MINUTES. SLICE PORK AND SPOON GLAZED APPLES OVER TOP. ENJOY! SERVES 4.