

Riesling Jelly Glazed Pork Tenderloin



Ingredients:

2	Pork Tenderloins (3/4 lb. each)
2 lbs.	Red potatoes, quartered
1 lb.	Carrots, halved and cut into 2-inch pieces
1 large	Vidalia or Sweet Onion, cut into wedges
1-2 tablespoons	Olive Oil
2 teaspoons	Dried Rosemary, crushed
½ teaspoon	Salt
¼ teaspoon	Pepper
½ cup	Riesling Wine Jelly

Directions:

Preheat oven to 450°. Place the pork in a shallow roasting pan coated with cooking spray; arrange the potatoes, carrots and onion around pork. Drizzle with oil. Combine the seasonings; sprinkle over meat and vegetables.

Bake, uncovered, 25-35 minutes or until meat reaches desired doneness (for medium-rare, a thermometer should read 145°; medium, 160°) and vegetables are tender, stirring vegetables occasionally.

In small saucepan, melt Riesling Wine Jelly. During the last 10 minutes of baking time, pour melted jelly over the pork. Continue cooking until desired doneness is reached.

Remove pork from oven; tent with foil. Let stand 5 minutes before slicing.

Yield: 6 servings.

