

Honey Butter Pork Tenderloin

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	butter
2	tablespoons	honey
1 1/2	pounds	pork tenderloin - trimmed
1/2	teaspoon	cajun seasoning
1/2	teaspoon	black pepper
3/4	cup	water

Preheat oven to 375. In an ovenproof pot, heat butter and honey over medium heat until melted. Sprinkle tenderloin with cajun seasoning and pepper. Brown each side for 5 minutes in honey butter.

Place pot in oven and roast uncovered for 15-20 minutes. Remove from oven and transfer to a plate. Cover with foil. Add water to pot and stir over medium heat. Simmer for 5 minutes. Slice pork on the diagonal and drizzle sauce over top.