

Pecan Crusted Pork Tenderloin with Carolina Mustard Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		Carolina Mustard Sauce
1		pork loin
6		bacon strips
1	cup	pecans - finely chopped
1	teaspoon	salt
1/2	teaspoon	pepper

Cut the tenderloin into 6 long strips about 1/4" thick. Lay the slices on a cutting board; they should be the same size and length as the bacon strips. Place a strip of bacon on top of each piece of tenderloin. Roll into a pinwheel medallion and secure with 2 toothpicks.

Set aside 1 cup of the mustard sauce and apply remaining sauce to the outside of the pinwheels. Stir together pecans, salt and pepper and coat the pinwheels. Cut each pinwheel through the equator to make 2 thin medallions.

Place medallions on grill and cook for 7-8 minutes per side or until bacon starts to crisp. Serve with reserved sauce drizzled over each pinwheel.

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Carolina Mustard Sauce

Amount	Measure	Ingredient - Preparation Method
3/4	cup	prepared yellow mustard
1/2	cup	honey
1/4	cup	apple cider vinegar
2	tablespoons	ketchup
1	tablespoon	brown sugar
2	teaspoons	worcestershire sauce
1	teaspoon	hot sauce

In a small bowl, combine and mix well. Make at least 24 hours in advance. Store refrigerated in airtight jar.

Yield: "1 3/4 cups"