

Pork Tenderloin with Apricot Mustard

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/2	cup	grainy mustard
1/2	cup	apricot jam
1	clove	garlic - pressed
2	small	pork tenderloin - 2 lb total
3/4	teaspoon	salt
1/2	teaspoon	black pepper
1	pound	fresh apricots - quartered and pitted

Preheat broiler and line rack of broiler pan with foil.

Whisk together mustard and jam in a small bowl. Whisk together 1/3 cup mustard mixture with garlic in a large bowl.

Pat pork dry, then sprinkle all over with teaspoon of salt and 1/4 teaspoon of pepper. Coat pork with 2 tablespoons mustard-garlic mixture, then arrange on broiler pan without crowding.

Toss apricots, 1/4 tspn each salt and pepper and remaining mustard mixture. Arrange apricots in 1 layer around pork and broil 6 inches from heat, turning pork once, until 145 and apricots are softened, about 15 minutes. Transfer pork to cutting board and let stand 5 minutes.

Cut pork crosswise into 1/2" slices and transfer to platter. Top with apricots and serve with remaining mustard-mixture on the side.