

LAWDASHION'S PORK TENDERLOIN

SERVES 8

Combine all ingredients for glaze, except olive oil, in blender. With blender running, gradually add the olive oil in a thin stream to make a thick sauce.

Mix Herbes de Provence, paprika, salt, and pepper.

Place tenderloins on a large baking sheet. Make a deep slit lengthwise down each tenderloin, but don't cut all the way through. Open up the slit and flatten each tenderloin between two sheets of plastic wrap with a meat hammer.

Coat tenderloins with herb mixture. In a large skillet, heat olive oil. Brown pork quickly on each side. Return tenderloins to baking sheet.

Pour glaze over pork. Roast at 350° for approx 15–20 min until pork reaches 145–150°. Let rest 5 min.

DEEDEE'S NOTES:

- You may prep the pork with the herb rub and prepare the glaze earlier in the day or 1 day in advance. Cover and chill. Bring to room temperature to cook.
- Once the pork is seared, it needs to go straight to the oven. Once you start cooking pork, you must continue until it's done.
- You may sear on the grill.
- Increases well.

INGREDIENTS

MUSTARD GLAZE

1 clove garlic
½ tsp salt
1 tsp pepper
¼ cup Dijon mustard
1 tbsp soy sauce
1 tsp dried thyme
Grated zest of 1 lemon
Juice of 1 lemon
⅓ cup olive oil

PORK

2 pork tenderloins, 1 pkg
2 tbsp Herbes de Provence
1 tbsp paprika
½ tsp salt
½ tsp ground pepper
2 tbsp olive oil

This recipe is from close friend and great cook, Donna Lawhon. It is now one of my all-time favorites, and I'm so grateful she is willing to share. "Lawdashion" is a nickname we have given our Italian friend, who is famous . . . at least among friends!