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Olive on Tap Pork Tenderloin with Bacon and balsamic Sauce

INGREDIENTS: 2 lbs Pork Tenderloin * 1/2 lb. Bacon * 1T
Garlic, finely chopped * 1tsp. Rosemary, finely chopped * 1T
Parsley, chopped * Salt and Pepper j* 2T Dark Molasses * 1/3
cup ***Olive on Tap 18Y Aged Balsamic Vinegar*** * 1/4 cup + 2
tsp. ***Olive on Tap Garlic Flavor Enhanced Olive Oil***

Preheat oven to 350. Season pork with ***Olive on Tap Pork Seasoning*** and brown in Garlic oil. Brown for 3-5 minutes. Put in oven and roast until internal temp is 165 degrees. Then transfer to a platter and keep warm. Pour cooking juices from pan over meat. Cook bacon in pan until crisp, then chop. Drain all but 2T bacon grease. Add garlic to pan and sauté until light brown. Add rosemary. Remove from heat and add balsamic. Stir while adding molasses. To finish sauce, return pan to heat and stir in parsley, bacon, remaining Garlic oil, and remaining juices from meat. When ready to serve, slice meat 1/4" thick and arrange on plates. Spoon sauce over meat. Serves 4.