

Bacon-Wrapped Pork Tenderloin with Apples

SERVES Serves 4

TIME 45 Minutes



Why This Recipe Works

Cooking cut apples in rendered bacon fat imbued them with savory, smoky flavor.

Gather Your Ingredients

- 2** (1-pound) pork tenderloins, trimmed
- 1½** teaspoons table salt, divided
- 1¼** teaspoons pepper, divided
- 8** slices bacon
- 2** apples, cored and cut into 1-inch wedges
- 1** red onion, sliced thin
- 1** teaspoon minced fresh rosemary
- 1** tablespoon cider vinegar
- 1** tablespoon maple syrup

Before You Begin

- * Any sweet apples, such as Gala, Fuji, or Braeburn, will work here.

Instructions

- 1.** Adjust oven rack to upper-middle position and heat oven to 425 degrees. Pat pork dry with paper towels and sprinkle with $\frac{3}{4}$ teaspoon salt and 1 teaspoon pepper. Wrap each tenderloin with 4 pieces of bacon: Starting with 1 piece of bacon on underside of wide end of pork, stretch and wrap bacon around, spiraling toward middle. Continue wrapping with remaining 3 pieces of bacon until pork is mostly covered and bacon seams end up on underside of pork.
- 2.** Add pork to 12-inch nonstick skillet, bacon seam side down, and cook over medium-high heat until bacon is golden brown, about 4 minutes. Continue to cook until golden brown all over, flipping as needed, about 4 minutes. Transfer pork to rimmed baking sheet and roast until pork registers 135 degrees, 16 to 18 minutes.

- 3.** Add apples to fat remaining in skillet and cook over medium-high heat until caramelized, about 2 minutes per cut side. Stir in onion, rosemary, and remaining $\frac{3}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper and cook until onion is softened, about 4 minutes. Stir in vinegar and syrup and cook until liquid evaporates, about 1 minute. Slice tenderloins and serve.