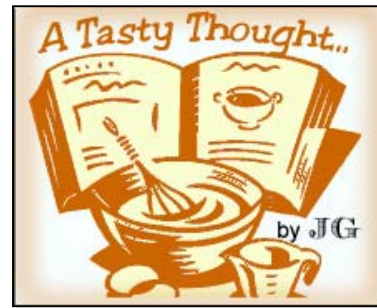


A Recipe compliments of

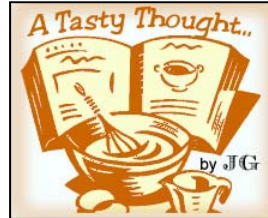


TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

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Baked “Tempting Tenderloin”

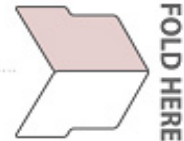
Entrees that are delicious and easy to grill in the warm weather can be adapted for the oven on these chilly evenings. Earlier this week I was preparing “**Tempting Tenderloin**” to bake in my oven. This is such a quick and easy meal for dinner! My preference is to buy the pork tenderloin with a “good” expiration date in the grocery store when it is Buy 1 Get 1.



Oven temperature: 425° F Time: About 40 – 45 Minutes

Ingredients

- (1) Pork Tenderloin (about 1 ¼ lbs.)
- (2) Bay Leaves
- 1 - 2 TBS. Olive Oil
- Pepper – about ½ tsp.
- Oregano – about ¼ tsp.
- ** Optional – McCormick's Lemon & Pepper Seasoning Salt



Method

1. Line a metal pan with Xtra Duty Foil, spray with PAM.
2. Rinse meat and place in pan.
3. Place Bay Leaves under meat.
4. Drizzle Olive Oil over meat.
5. Sprinkle Pepper, (Lemon & Pepper Seasoning Salt- optional) then Oregano on meat.
6. Bake in Preheated Oven about 40 – 45 minutes.
7. Remove from oven and cut in ½” slices.

Enjoy!!!

JG

A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>