

STUFFED PORK TENDERLOIN W/ COOKIES SWEET N SPICY BBQ SAUCE

INGREDIENTS

1 pork tenderloin (approx. 1 ½ #) butterflied and pounded to ¼ inch thick.
2 Tbsp. olive oil
4 oz. small white mushrooms (diced)
¼ cup yellow onion (minced)
½ tsp. Cookies Flavor Enhancer and all purpose seasoning
½ tsp. Blk Pepper
½ tsp. garlic powder
¼ tsp. dried thyme
2 tsp. dijon mustard
2 oz. deli style ham (fine diced)
¼ cup snipped fresh parsley
4-6 slices bacon (partially cooked till limp)
1/3 cup Cookies Sweet N Spicy bbq sauce
2 Tbsp. brown sugar

METHOD

Heat oven to 350 degrees. Heat olive oil in a medium skillet over medium-high heat. Add mushrooms and onions, along with the Cookies Flavor Enhancer, pepper, garlic powder and thyme. Cook for 4-5 minutes till mushrooms darken and onions are clear, stir often. Stir in mustard, ham and parsley. Cook for 1 minute, stirring constantly. Remove from heat and let cool for 10 minutes. Place flattened tenderloin on a clean work surface. Spread the mixture in the skillet evenly over the tenderloin to within 1/2 inch on all sides. Tightly roll up tenderloin. Wrap bacon slices evenly around the tenderloin and secure each end with toothpicks. Place in a 9 X 13 inch backing dish. Bake for 10 minutes. Brush generously with the Cookies Sweet N Spicy bbq mixture over the entire bacon wrapped tenderloin. Return to oven for 20-25 minutes more until internal temperature in 140 degrees. Remove from oven and let rest for 10 minutes before slicing.. slice into ½ inch slices after removing toothpicks. Servie with additional sauce mixture. Serves 4 people.