

Apricot Pepper Pork Tenderloin



Ingredients:

2 teaspoons olive oil
1 garlic clove, minced
1 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon ground cumin
1/4 teaspoon ground coriander
1 pork tenderloin (3/4 pound)

GLAZE:

1/3 cup Just Jan's Apricot Pepper Savory Spread
1 tablespoon lime juice
1/4 teaspoon ground cumin
1/8 teaspoon garlic salt

Directions

Combine the first six ingredients; rub over pork. Cover and refrigerate for up to 2 hours.

Place pork in an 11x7-in. baking dish coated with cooking spray.

Bake, uncovered, at 400° for 15 minutes.

In a small bowl, combine the glaze ingredients; spoon 1/4 cup over pork. Bake 5-10 minutes longer or until a thermometer reads 160°.

Let stand for 5 minutes before slicing. Serve with remaining glaze and BBQ fresh apricot halves (optional).