

**Bacon Wrapped Apple Stuffed Pork Tenderloin with Apple Cider Gravy**

Wow...the name of this recipe is a long one! But, oh, is it ever worth it! Nothing goes together better than pork with apples, and bacon goes with EVERYTHING!

Ingredients:

- Stuffing - 2 Tbsp olive oil  
1 Tbsp butter or margarine  
1 Granny Smith apple, peeled, cored and chopped  
1 medium onion, chopped  
4 fresh sage leaves, thinly sliced (julienned), or 1 tsp dry sage  
1 and ½ c. white bread, crusts removed, cubed  
1 medium egg, beaten  
¼ tsp salt  
¼ tsp pepper  
½ c. chicken broth
- Tenderloin - 1 pork tenderloin, silver skin removed, butterflied  
4-6 strips of bacon
- Cider Gravy - 3 Tbsp flour  
2 c. apple cider  
1 c. chicken broth  
½ Tbsp apple cider vinegar, or more to taste  
1//4 tsp of salt and pepper, or to taste

Preheat oven to 375 degrees Fahrenheit.

Stuffing: In large skillet, heat olive oil and butter over medium high heat. Add chopped apples followed by chopped onion and stir to coat with oil and butter. Add sage and stir to incorporate. Saute until apples and onions are soft and fragrant. Remove from heat and transfer to a large bowl. Add bread and stir to combine. Add beaten egg and salt and pepper – stir to combine. Add chicken broth gradually until everything is moistened. Let stuffing mixture cool before stuffing tenderloin.

Pork: Butterfly pork tenderloin. To do this simply make a cut at about 1 inch thickness along length of tenderloin until approximately 1 inch from cutting all the way through. Place tenderloin between sheets of waxed paper and pound using a meat cleaver or a rolling pin to tenderize. Spread stuffing on top of tenderloin and then roll from one side to another in jellyroll style. Wrap slices of bacon around the tenderloin roll to secure.

In a large oven proof skillet over medium high heat, sear bacon wrapped tenderloin on all sides. Place browned tenderloin in preheated oven and cook for approximately 1 hour. When tenderloin is cooked, transfer to serving platter and tent with aluminum foil to keep warm. Let tenderloin rest for about 10 minutes before slicing.

While tenderloin is resting, add flour to pan drippings over medium high heat. When mixture starts to bubble, whisk in apple cider and bring to a boil. Whisk in chicken broth next, also bringing to a boil. Let gravy thicken, about 5 minutes. Whisk in apple cider vinegar and season with salt and pepper to taste.

Slice pork tenderloin into individual pieces and serve with apple cider gravy on top.