

Bacon Wrapped Pork Tenderloin

Ingredients

- 1 2 pound pork tenderloin
- 1 pound bacon
- 1 cup honey
- 2 tablespoons olive oil
- 1 teaspoon paprika
- 1 teaspoon salt
- 1 teaspoon cracked pepper
- 1 tablespoon chopped garlic
- 1 tablespoon peppercorns

Preparation

- **Step 1:** Mix the paprika garlic salt and cracked pepper on the pork tenderloin.
- **Step 2:** Wrap the tenderloin in the bacon.
- **Step 3:** Drizzle the bacon wrapped tenderloin in the half of the honey and press the garlic and peppercorns on the top of the bacon.
- **Step 4:** Broil the tenderloin in the oven for 5 minutes or until the bacon gets a bit of a sear going then remove from heat.
- **Step 5:** Drop the heat to 425 and bake for about 15 minutes or until the internal temperature of the pork is 145. Remove from heat and let rest for about 8 minutes.
- **Step 6:** Slice and serve