

Bacon Rosemary Pork Roast

Ingredients

- 1 2 pound pork tenderloin
- 1 cup honey
- 1 pound of bacon
- 1 sprig rosemary (chopped)
- 1 cup apple cider vinegar
- 1 tablespoon salt
- 1 tablespoon black pepper
- 1 tablespoon paprika
- 5 cloves of garlic (crushed)

Preparation

- **Step 1:** Rub the pork with the dry seasonings and in a large pan sear the pork until brown about 1 minute
- **Step 2:** Move the pork into a large greased baking dish and put the garlic underneath it and cover with honey
- **Step 3:** Take the bacon and cover the top half being careful not to double layer the bacon because it won't cook evenly
- **Step 4:** Preheat the oven to 450 and sprinkle the rosemary on top of the bacon and bake for about 10 minutes
- **Step 5:** After 10 minutes drizzle a little more honey on top of the bacon and rosemary and take the temperature of the porkit hates this and will probably cry but you need to get the pork to 140F which will probably take another 5 minutes
- **Step 6:** When the thermometer reaches 140F take the pork out of the oven and put it in time-out for about 10 minutes but after that slice it and enjoy or don't share it and just tear it apart with your hands like a crazed troll.