

Honey Glazed Pork Tenderloin

Based on the recipe from Life Made Full

Ingredients

1 1/2 to 2 pounds pork tenderloin

2 teaspoons salt

2 teaspoons garlic powder

1/2 cup honey

Pat tenderloin with paper towels to dry. Season liberally with salt and garlic powder on all sides.

Brush honey all over tenderloin to coat.

Transfer to a foil lined baking dish. Place in a 375 degree F oven and bake for 15 minutes.

Increase temperature to broil, move tenderloin to a lower rack in the oven and cook for another 10 minutes. Check internal temperature that it is at 140 degrees F.

Remove from oven, cover with foil and sit for 10 more minutes.

Slice and serve with desired side dishes.

Makes 6-8 servings.

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