

**Dave's Specialty Foods, Inc.**  
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## **Molasses-glazed Pork Tenderloin (serves 4)**

### **Ingredients:**

<b>3 lbs.</b>	<b>Pork tenderloin, trimmed</b>
	<b>Salt &amp; Pepper</b>
<b>2 Tbsp</b>	<b>Olive oil</b>
<b>1 pinch</b>	<b>Parsley, chopped</b>
<b>1/8 cup</b>	<b>Molasses</b>
<b>1/8 cup</b>	<b>Maple syrup, pure</b>
<b>5 cloves</b>	<b>Roasted Garlic, smashed</b>
<b>1 tbsp</b>	<b>Herbes de Provence</b>
<b>2 Tbsp</b>	<b>Honey</b>

### **Method:**

Place pork in large casserole dish. Season all over with salt and pepper. Mix rest of ingredients well in separate bowl. Pour over pork and rub well. Cover and let rest 30 more minutes. Can be marinated up to 3 hours. Preheat oven to 350 degrees. Rub pork again and set aside. Heat sauté pan over medium fire. When hot, add a splash of olive oil and tenderloins. Sear pork and turn to sear other side. Remove from pan to a baking sheet. Bake pork in oven for 20 minutes until slightly firm to touch. Remove from oven, let rest 10 minutes, then slice!!