

GLAZED PORK TENDERLOIN

2		PORK TENDERLOINS, well trimmed, about 12 oz (0.375 g) each	2	
1	Tbsp	each garlic powder, chili powder	15	mL
1 ½	tsp	sugar	7	mL
1	tsp	salt	5	mL
½	tsp	pepper	2	mL
1	cup	apricot jam	250	mL
1/3	cup	barbecue sauce	75	mL
1	tsp	grated ginger root	5	mL
¼	tsp	garlic powder	1	mL
1/4	tsp	hot pepper sauce	1	mL
3	Tbsp	lime juice	45	mL

Combine garlic powder, chili powder, sugar, salt and pepper; rub into tenderloins. Cover; refrigerate 4-24 hours. Melt jam over medium heat. Add remaining ingredients. Remove ½ cup for basting; reserve remainder. Bake tenderloins at 400°F (200°C) for 15 minutes. Baste on all sides; bake 10 minutes; baste again. Bake until internal temperature is 160°F (70°C), about 5 minutes. Remove from oven; tent loosely with foil for 5-10 minutes. Slice and serve with reserved sauce as an appetizer or drizzled with sauce as a main dish.

YIELD: 12 appetizer or 6 main dish servings



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