

GLAZED PORK TENDERLOIN

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|-----|------|---|-----|----|
| 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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