



# SPOTLIGHT RECIPE

## MAPLE PORK WITH APPLES

- Heat the oven to 425 F.
- Trim the fat from the pork. Place the pork tenderloins on a broiler pan coated with cooking spray.
- Combine the mustard, 4 tablespoons maple syrup, rosemary, salt and pepper in a small bowl. Brush over the pork tenderloins.
- Insert a meat thermometer into the thickest part of the pork.
- Bake at 425 F for 25 minutes or until the thermometer registers 160 F (slightly pink).
- While the pork is baking, heat a nonstick skillet over medium-high heat until hot. Add the apples and sauté 10 minutes or until lightly browned. Reduce the heat to low, and then add the remaining 1/3 cup maple syrup. Simmer 10 minutes or until the apples are tender, stirring occasionally.
- Cut the pork crosswise into 1-ounce slices. Place the pork in a 1 1/2-inch display pan and top with the apples.
- Portion 3 slices of pork topped with 1/2 cup apples on each serving dish.

## Ingredients

Servings: 12

- 3 pounds pork tenderloin
- 3 ounces Dijon mustard
- 4 tablespoons maple syrup
- 1/8 teaspoon fresh rosemary, chopped
- 1/4 teaspoon salt, adjust as needed
- 1/4 teaspoon pepper, adjust as needed
- 2 quarts apples, sliced, fresh or frozen
- 1/3 cup maple syrup

### Side dishes

- Apples from recipe
- Baked Sweet Potato

