



PORK TENDERLOIN WITH BLACKBERRY CHERRY PEPPER SAUCE

- 1-2 tsp **TSG Peppery Herb Rub**
- 1-2 Pork tenderloins (1 lb each)
- 1 jar **TSG Blackberry Cherry Pepper Conserve**

1. Preheat oven to 400°F.
2. Press herb rub onto pork tenderloins; place in shallow roasting pan.
3. Roast in 400°F oven until meat thermometer inserted in thickest part of pork registers 155°F, 30-34 min. Remove pork from oven; tent loosely with foil.
4. Place conserve in microwave safe bowl. Microwave covered on high 1 min to heat; stir.
5. Carve pork. Serve with conserve.

Makes 6-8 servings