

Bacon Wrapped Stuffed Pork Tenderloin



Rated: ★★★★★

Submitted By: JENAMARAL

Photo By: mitchsoup

Prep Time: 20 Minutes
Cook Time: 45 Minutes

Ready In: 1 Hour 5 Minutes
Servings: 4

"Stuff a pork tenderloin with celery, onion, and bread and wrap it in bacon slices for a deliciously savory main dish."

INGREDIENTS:

1 pork tenderloin	1 medium onion, chopped fine
3 slices bread, torn into small pieces	1 stalk celery, chopped fine
1/4 cup butter, melted	salt and ground black pepper to taste
3 tablespoons poultry seasoning	6 slices bacon

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Slice the pork almost in half, but do not cut all the way through. Butterfly the sides until the pork is open enough to stuff.
3. Mix torn bread, melted butter, poultry seasoning, onion, and celery in a bowl until bread is evenly coated with butter and seasoning; season with salt and pepper. Stuff the pork tenderloin with the bread mixture. Wrap the pork around the filling and secure closed with toothpicks. Wrap bacon slices around the stuffed tenderloin. Season top of tenderloin with black pepper.
4. Cook in the preheated oven until pork is cooked through, about 45 minutes. An instant-read thermometer inserted into the center of the stuffing should read at least 145 degrees F (63 degrees C).

ALL RIGHTS RESERVED © 2013 Allrecipes.com

Printed from Allrecipes.com 2/24/2013



 iPhone 5

Now on Straight Talk

\$45
UNLIMITED*
30-DAY PLAN
NO CONTRACT

BUY NOW

Straight
Talk
wireless

Available at Walmart 



Movie Awards Night

PRO



Movie Awards Night

PRO