

# From the Our Lady of Perpetual Help Kitchen



## Apple Sliced Pork Tenderloin

### *Ingredients:*

- 1 pork tenderloin
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 minced garlic cloves
- 1 tablespoon cinnamon
- 1 tablespoon Italian seasoning
- ½ cup of olive oil
- 1 cup apple juice
- 1 celery stalk
- 1 onion

### *Directions:*

Mix together all the ingredients *except* the apple juice, celery, and onion. Rub on the pork tenderloin.

Once seasoned, grill the pork for about 6 minutes on each side. Once marked, place into a pan and pour apple juice over pork. Slice onion and celery. Add to the pan.

Cook in the oven for 25 minutes at 350°F or until the internal temperature reaches 145°F.