



# Bacon-Brown Sugar Pork Tenderloin

## Ingredients:

- 1.5 lbs pork tenderloin
- 6 slices of bacon
- 1/2 cup brown sugar
- 1/4 cup soy sauce
- 2 tablespoons Dijon mustard
- 2 cloves garlic, minced
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1/2 teaspoon smoked paprika
- Fresh parsley, chopped (for garnish)

## Directions:

1. Preheat the oven to 400°F (200°C).
2. In a small bowl, mix together the brown sugar, soy sauce, Dijon mustard, minced garlic, black pepper, salt, and smoked paprika to create a marinade.
3. Wrap each pork tenderloin with bacon slices, ensuring they are well covered.
4. Place the wrapped tenderloin in a baking dish and pour the marinade over the top, allowing it to soak in for about 15 minutes.
5. Bake in the preheated oven for 25-30 minutes, or until the internal temperature reaches 145°F (63°C).
6. Let the pork rest for 5 minutes before slicing. Garnish with fresh parsley before serving.