



Pork Tenderloin Waldorf

Ingredients:

- 2 pork tenderloins (about 1½ pounds)
- $\frac{3}{4}$ cup apple jelly
- $\frac{1}{4}$ lemon juice
- $\frac{1}{4}$ cup soy sauce
- $\frac{1}{4}$ cup vegetable oil
- 1 tablespoon finely-chopped fresh ginger root
- 1 cup chopped apple
- 1 cup fresh bread crumbs (2 slices)
- $\frac{1}{4}$ cup finely-chopped celery
- $\frac{1}{4}$ cup chopped pecans

Directions:

- Partially slit tenderloins lengthwise, being careful not to cut all the way through; arrange in shallow dish.
- In small saucepan, combine jelly, lemon juice, soy sauce, oil and ginger; cook and stir until jelly melts. Reserving 3 *tablespoons* jelly mixture, pour remainder over meat. Cover; refrigerate 4 hours or overnight.
- Place meat in shallow baking pan. Combine apple, crumbs, celery, nuts and reserved jelly mixture. Spread slits open; fill with apple mixture.
- Bake 30 minutes in preheated 375° oven. Loosely cover meat; bake 10 minutes longer or until meat thermometer reaches 160°.
- Refrigerate leftovers.

Yield: 4-6 servings