



PEPPER JELLY PORK LOIN

Ingredients

- 1 pork tenderloin
- 2 teaspoons chili powder
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 cup hot pepper jelly
- 2 tablespoons balsamic vinegar

Preheat oven to 450 degrees F (230 degrees C).

Whisk chili powder, black pepper, ground cumin, and salt together in a small bowl. Rub spice mixture onto all sides of pork tenderloin. Place tenderloin in a shallow roasting pan.

Roast tenderloin in the preheated oven until no longer pink in the center, about 30 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (65 degrees C).

Stir pepper jelly and balsamic vinegar together in a saucepan over low heat until jelly is completely melted, 1 to 2 minutes. Brush pepper jelly mixture over pork tenderloin and continue to bake tenderloin until jelly coating is hot, about 5 minutes more. Let pork rest for 5 minutes before slicing.

Left over Pepper jelly heated up poured up over cream cheese and served with crackers is a favorite.