

# HARD CIDER ADDS *ZING* TO RECIPE FOR **GLAZED** PORK TENDERLOIN

## *The Perfect Romantic Dish*

*What's possibly even better than pairing hard cider with food? Answer: cooking with hard cider! This Core Hero recipe for glazed pork is easy to make and highly recommended by Cupid. For glazing purposes, low-sugar, apple cinnamon hard cider is an ingredient.*



### INGREDIENTS

- 1-1/2 pound pork tenderloin (with no brine added)
- 1 bottle (15.9 oz) of Core Hero Hard Cider apple cinnamon or similar handcrafted apple cinnamon hard cider
- 2 tbsp honey
- 2 tbsp brown sugar
- 4 whole cloves, crumbled
- 1/2 tsp salt
- Black pepper
- 1 tbsp fresh thyme, chopped
- 1 tbsp sesame seed oil for searing pork

### Instructions

1. Mix the marinade ingredients (everything except the sesame seed oil) in a bowl. Place marinade and pork in a container and refrigerate for up to 24 hours.
2. Preheat oven to 350 F degrees. Heat sesame seed oil in a skillet over medium-high heat. Remove pork from marinade (reserve marinade) and place in skillet. Sear until golden brown all over. Transfer skillet to the oven and roast for 15 to 20 minutes, or until the internal temperature reads 145 F degrees using a meat thermometer. Remove pork from skillet, place on a plate, and cover loosely with foil to rest while making the sauce. Pour reserved marinade into the skillet used for searing the pork and bring to a boil. While stirring, continue to boil the marinade until it becomes syrupy. Remove skillet from the stove, roll roasted pork in the sauce, then remove and slice. Serve remaining sauce on the side for dribbling onto the pork.

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