

# Main Course

## Bacon Wrapped Pork Tenderloin

*\* Gluten-Free*

Submitted by Kristy at Eckert Seamans.

Thank you Kristy! Sounds delicious!

### You'll Need

- 1 pork tenderloin, cleaned and trimmed
- 3 slices of bacon
- 1 tablespoon of garlic powder
- 1 teaspoon Lawry's Seasoned Salt
- 1 teaspoon dried crumbled leaf basil
- 1/2 teaspoon dried crumbled leaf oregano
- 1 teaspoon fresh ground pepper
- Olive oil



### Directions

- Preheat oven to 375° F.
- Combine garlic powder, seasoned salt, basil, oregano, and black pepper; rub seasoning all over the pork tenderloin.
- Wrap pork with bacon and secure with toothpicks.
- Take olive oil and coat well.
- Place in a 9" x 13" pan and bake uncovered for 45 - 60 minutes, or until pork reaches 155 degrees.
- Make sure the bacon is really done. Remove pork and wrap in foil.
- Let stand for 10 minutes before slicing. Don't forget to remove the toothpicks.

### Play with Your Food

- Use a different brand of seasoned salt

Pic Ref: <http://www.gourmetmomonthego.com/2009/10/bacon-wrapped-pork-loin-herbed-butter.html>