

# Pork Tenderloin Roast with Apple, Onion and Garlic Gravy Ingredients

3 lb **Pork** tenderloin

2 **Granny Smith** apples; peeled

2 c Chopped **onion**

8 cl **Garlic**; peeled (or more)

3 tb **Olive oil**

3/4 c **Chicken broth**

2 tb Wine **vinegar**

1 tb **Honey**

S & P to taste

## Instructions for Pork Tenderloin Roast with Apple, Onion and Garlic Gravy

Brown the meat on all sides in a skillet. You may use either one 3 lb roast or two 1 and 1/2 lb roasts. Remove the meat and put into a roasting pan with a close fit. In the pan in which you browned the meat, saute the onions and garlic for 5 minutes. Add the apples and continue sauteeing for about 2 to 4 more minutes. Add the broth, vinegar and honey and stir until mixed. Add salt and pepper to taste. Pour the gravy over the pork, cover with foil and bake for 1 to 1 and 1/2 hours at 325 °F until the pork is done. Remove the roast from the pan and let sit for 10 minutes before carving. Slightly mash the the gravy, and serve.

NOTES : Very different, this roast is tender and flavorful, very moist with a gravy to die for. If you have any left over, its wonderful sliced for sandwiches. Slather with leftover gravy YUM