



As the last side is searing, baste the pork with the [Hot Tomato Jam](#). Remove the skillet from the heat and place in the preheated oven. Roast for an additional 8 to 12 minutes, until a meat thermometer registers 160°F.

Remove pork from the oven and lightly tent with foil. Allow to rest for about 5 minutes. Slice with a serrated knife on a sharp diagonal. Arrange on a platter, or plate, and serve.



Spice & Nut Brined Pork Tenderloin with Hot Tomato Jam Glaze

*Makes 2 Glazed Tenderloins, enough to serve
up to 12 as a light bite or up to 8 as a main course.*

When cooking is easy, it shouldn't be too much of a stretch to make it down right elegant. A jar of Well Dressed Food brand [Hot Tomato Jam](#) available online is all it takes to transform basic pork tenderloin into a delicious bite of goodness. This recipe requires little more than what you have in your kitchen, and then a few minutes at the stove and in the oven. Best of all, you can make this ahead. Slice the tenderloins after they have cooled a bit (to protect the beautiful glaze from crusting off) and store in the refrigerator covered, or tightly wrapped. Platter and warm in the oven. Serve warm.

Ingredients:

2 pork tenderloins (about 1 to 2 pounds each)
1 small red onion, sliced into rings
2 bay leaves
1 cinnamon stick broken into 2 or 3 pieces
10 Pink peppercorns (substitute assorted varieties of peppercorns)
5 allspice berries
3 cloves
3 tablespoons brown sugar
3 tablespoons coarse (kosher) salt
1 cup hot water
2 cups cold water
3 tablespoons bourbon
2 tablespoons walnut oil

2 tablespoons Well Dressed Food brand [Hot Tomato Jam](#) for glazing

Prepare the Chops:

Place pork tenderloins in a reseal-able plastic bag. Arrange the rings of onions, bay leaves, pieces of cinnamon stick, peppercorns, allspice berries and cloves on each side of the meat.

Make the Brine:

Combine the brown sugar and salt in a large bowl. Add the hot water and whisk until dissolved. Stir in the cold water, bourbon and 2 tablespoons of oil. Pour this mixture over the pork, making sure to they are covered and coated evenly. Brine the pork, in the sealed bag in the refrigerator, for at least 4 hours and up to 6, turning if necessary to ensure even brining. (*Note: there isn't much salt in this brining solution so you can brine for up to 8 hours. Be sure you are using larger tenderloins (about 2 lbs. each) to avoid reversing the brining process!*)

Pan Sear then Oven Roast:

Preheat Oven to 375° F.

Remove the pork from the brine and blot dry, removing any loose spices. Melt 2 tablespoons of butter with 2 tablespoons of olive oil in a large, heavy-bottom, oven-proof skillet over medium-high heat. When the butter stops bubbling sear the tenderloins on each side, about 4 minutes each. Do not move the tenderloins while searing. Adjust heat as necessary.