

## Cornbread-Stuffed Bacon-Wrapped Pork Tenderloin

Farmland Foods

7 slices Kirkland Signature hickory-smoked bacon, divided  
3 tablespoons butter or margarine  
1/2 cup chopped onion  
1/3 cup chopped red cooking apple (e.g., Rome, Jonathan)  
1/4 cup chopped celery  
1 garlic clove, finely chopped  
1/2 teaspoon poultry seasoning  
1/4 teaspoon salt  
1/8 teaspoon ground pepper  
3/4 cup cornbread stuffing mix  
Apple cider (approximately 1/3 cup)  
1 1 1/2- to 2-pound Farmland pork tenderloin

Preheat oven to 375°F.

Cook 3 slices bacon in a large skillet according to package directions; drain. Crumble.

Carefully pour all but 1 tablespoon bacon grease from the pan; add butter and melt. Add onion, apple, celery, garlic, poultry seasoning, salt and pepper; cook over medium heat until the onions are tender. Stir in crumbled bacon and cornbread stuffing. Stir in enough cider to moisten the stuffing.

Place 4 remaining slices of bacon about 2 inches apart across the center of a 15-by-10-by-1-inch baking pan.

Make a lengthwise cut down the center of the tenderloin but not all the way through. Lay flat on top of the bacon slices.

Spoon the stuffing over the tenderloin. Wrap the bacon slices around the tenderloin, overlapping on top, but leaving the tenderloin open.

Bake for 40-45 minutes, or until the internal temperature of the stuffing is 160°F. Let stand 10 minutes before slicing. Makes 4 servings.

