

Bacon-Wrapped Pork Tenderloin "Filets"

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Active time: 20 minutes

Total time: 45 minutes

Servings: 4

Ingredients

2 Tbsp. finely chopped garlic (about 5 large cloves)

1 tsp. black pepper

1 tsp. coriander seed, coarsely crushed

1 tsp., plus a pinch of kosher salt

1 (1 1/4- to 1 1/2-lb.) pork tenderloin, trimmed

5 to 7 center-cut bacon slices

1 Tbsp. olive oil

1 Tbsp. apricot preserves

1 Tbsp. sherry vinegar

1 1/2 tsp. Dijon mustard

Directions

1. Prepare oven: Preheat oven to 425°F.
2. Season pork tenderloin with garlic mixture: Stir together garlic, pepper, coriander, and 1 teaspoon of the salt in a small bowl. Rub evenly over pork. If needed, tuck thin end of pork under so the tenderloin is about the same thickness from end to end.
3. Wrap tenderloin with bacon: Starting with 1 bacon slice on underside of wide end of pork, stretch and wrap bacon around, spiraling toward middle. Continue wrapping with remaining bacon slices until pork is mostly covered and bacon seams end up on underside of pork.
4. Brown bacon: Heat oil in a large ovenproof cast-iron or stainless-steel skillet over medium-high. Place wrapped pork, seam side down, in hot skillet, and cook until browned on both sides, about 3 minutes per side.
5. Bake pork tenderloin: Transfer skillet to preheated oven, and bake until a thermometer inserted in thickest portion of pork registers 140°F, 20 to 25 minutes. Remove from oven, and transfer pork to a cutting board; do not clean skillet. Let pork rest for 15 minutes before slicing 3/4-inch thick.
6. Make glaze: While pork rests, whisk apricot preserves, vinegar, and mustard into pan drippings until sizzling.
7. Finish and serve: Pour pan drippings into a small bowl, and whisk in a pinch of salt until glaze comes together, about 30 seconds. Pour any accumulated pork juices into bowl with glaze, and stir to combine. Serve sliced pork drizzled with glaze.