

AGNES MEATS

RECIPE

Pork Tenderloin Roast

Ingredients:

3 - 4 Pounds Tenderloin Roast

2 Tbl Olive Oil

Fresh Ground Black Pepper

Garlic Powder

Salt

Procedure:

Liberally season entire surface of roast. Don't be afraid of over seasoning - you can't!

Heat olive oil in skillet over medium high heat. Brown all sides of roast (about 90 sec per side)

After browning, place roast in a shallow baking dish in the oven uncovered with no liquid.

Bake at 275 degrees for 2 1/2 to 3 hours.

Allow roast to rest 10 - 15 minutes before slicing.

Pour drippings over roast before serving.

Serve with your favorite potatoes and vegetables

Enjoy. Serves 6