

Stuffed Pork Tenderloin

Ingredients

1 (3/4 lb.) pork tenderloin	¼ tsp dried rosemary, crushed
½ cup chopped onion	¼ tsp salt
2 Tbsp butter	1/8 tsp pepper
1 cup soft breadcrumbs	1 egg, lightly beaten
¼ cup minced fresh parsley	1 bacon strip
¼ tsp rubbed sage	

Directions

- 1. Make a lengthwise slit about three-fourths of the way through the tenderloin; open tenderloin so it lies flat. Flatten to ¼ inch thickness; set aside.**
- 2. In a small skillet, sauté onion in butter until tender. Add bread crumbs; sauté until crumbs are golden brown. Remove from the heat. Stir in the parsley, sage, rosemary, salt, pepper and enough egg to moisten the ingredients.**
- 3. Spread stuffing on one long side of tenderloin to within ¼ inch of edges. Close meat and place bacon on top; tie with kitchen string. Place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.**