



PORK TENDERLOIN WITH SOUR CREAM

- 2 Pork Tenderloins, 1 Pound Each
- 1 1/2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 6 Cooked Prunes, Pitted
- 2 Tart Apples, Pared, Cored and Chopped
- 2 Tablespoons Butter
- 1 Cup Sour Cream
- 1 Cup Sweet Cream

DIRECTIONS

1. Cut tenderloins half through lengthwise.
2. Open and pound flat.
3. Season with salt and pepper.
4. Place prunes and apples on one piece of meat and top with the second.
5. Tie with string in several places.
6. Brown on both sides in butter in a heavy skillet.
7. Blend sour and sweet cream and pour over meat.
8. Cover and simmer for 1 hour.