



BAKED STUFFED TENDERLOIN

- 1 Large or 2 Small Pork Tenderloins
- 1 Recipe Bread Stuffing
- 4 Slices Bacon

DIRECTIONS

1. Split tenderloin lengthwise and flatten.
2. Season to taste.
3. Spread with stuffing.
4. Roll or lay the other tenderloin over the top.
5. Tie or skewer together.
6. Season to taste.
7. Place bacon slices over the top.
8. Bake in a 325 degree oven for 1 1/2 hours.