



PORK TENDERLOIN SUPREME

- 12 Slices Bacon
- 6 Pork tenderloin Medallions Salt and Pepper To Taste
- 6 Slices Tomato
- 6 Slices Onion

DIRECTIONS

- 1. Cross 2 bacon slices and lay tenderloin medallion in the center.
- 2. Sprinkle with salt and pepper.
- 3. Place a slice of tomato and a slice of onion on each tenderloin.
- 4. Bring bacon over the top and fasten with toothpicks.
- 5. Place in a baking pan and cover.
- 6. Bake in a 350 degree oven for 30 minutes.
- 7. Uncover and bake an additional 30 minutes or until bacon and pork are done.