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Honey Butter Pork Tenderloin

- 4 Tbsp butter
- 2 Tbsp honey
- 1 1/2 Lbs pork tenderloin, trimmed of silver skin
- Salt pepper
- 1/4 Cup water

- 1) Preheat oven to 375.
- 2) In a Dutch oven or ovenproof skillet, heat the butter and honey over medium heat, stirring to melt butter.
- 3) Season the pork with 1/2 tsp salt and 1/2 tsp pepper and place in pan.
- 4) Cook until underside is lightly browned, about 5 minutes.
- 5) Turn pork, and cook until other side is browned, about 5 min more.
- 6) (Lower the heat if the honey begins to burn.) Put the pan in the oven, and roast until the pork is just cooked through, 7 to 10 minutes.
- 7) Transfer the pork to a plate and cover with foil to rest.
- 8) Add the water to the pan, and stir over medium heat to scrape up all the browned bits.
- 9) Add any accumulated pork juices from the plate, and simmer until sauce is reduced to about 1/2 cup.
- 10) Slice the pork on the diagonal and served drizzled with the sauce.

Makes 2 Servings

