

# Bacon Wrapped Pork Tenderloin with Bourbon Butter Sauce

*slightly adapted from The Runaway Spoon, 2013, <http://therunawayspoon.com/blog/2013/08/bacon-wrapped-pork-tenderloin-with-bourbon-butter-sauce/>*



## PORK:

- 3 1/2 pounds pork tenderloin (2 tenderloins)
- 2 tablespoons Dijon mustard
- 1/2 pound thick-sliced bacon, halved lengthwise (original recipe used regular bacon and a whole pound)

2/3 cup light brown sugar

## SAUCE:

- 1/4 cup light brown sugar
- 1/4 cup Dijon mustard
- 3 tablespoons bourbon
- 2 tablespoons Worcestershire sauce
- 3/4 cup butter, cut into small pieces

## Pork

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 8

Notes: If you have very hearty eaters, this might not serve 8. Mine actually served 9, but each person had a medium portion.

1. Preheat the oven to 375°. Evenly coat a 12-inch cast iron skillet (I used a Le Creuset) with oil making sure it is all well covered.
2. Place the pork tenders on a cookie sheet or large cutting board. Tuck any thin ends underneath so you have nice, even logs of pork. Keep it tucked as you wrap. Brush 1 Tablespoon mustard evenly over each tender. Wrap the bacon around the tenders, starting the next piece where the first one ends and so on, so you have a nice little package mostly covered in bacon.
3. Sprinkle the sugar next to the tenders then start pressing it into the sides and top of the bacon. You can roll the tenders around in the sugar a little if needed. When they are nicely covered, tuck any bacon ends back in place and carefully transfer to the oiled skillet. Neaten up the bacon, but try not to let any stray sugar fall onto the skillet.
4. Cook the pork for about 45 minutes (or less if the tenderloins are smaller), until the internal temperature reaches 140°. Use a probe thermometer. Turn on the broiler to crisp the bacon on the top, and cook to 145°. Remove from the oven and transfer the pork to a cutting board. Pour a little water into the bottom of the skillet and scrape up any cooked sugar with a silicone spatula to make cleaner up easier. Tent the pork with foil and let it rest 5-10 minutes.
5. SAUCE: Mix the brown sugar, mustard, bourbon and Worcestershire sauce together in a small saucepan until it is all well combined. Place over medium-high heat and bring to a low boil, whisking frequently. Cook about 2 minutes, until the mixture is slightly thickened. Remove the pan from the heat, and when the bubbling subsides, return it to low heat and whisk in the butter a few small pieces at a time, letting each addition melt before adding another. When all the butter is combined, remove from the heat. Can be made an hour or so ahead of time, then gently reheat the sauce over low heat, stirring constantly.
6. Slice the pork slightly on the diagonal and on an angle (to make larger slices), then spoon the sauce over the sliced pork. Make sure each serving has some bacon around or on top of it.

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Per Serving (excluding unknown items): 641 Calories; 38g Fat (55.7% calories from fat); 51g Protein; 18g Carbohydrate; trace Dietary Fiber; 200mg Cholesterol; 912mg Sodium. Exchanges: 7 Lean Meat; 5 1/2 Fat; 1 Other Carbohydrates.