

PREPARED BY	
DATE	

1 2 lb Pop CORN  
 2 3 cup SUGAR  
 3 2 cup Oil  
 4  
 5  
 6

7 **above:** Chimichurri Cheesesteaks  
**left:** Deep-Fried Whole Pork  
 Tenderloin With Mint Sauce

8 **EASY ENTRÉES**  
 9 *finalist*  
 10 *Crisco Brand Winner*

11 **Deep-Fried Whole Pork**  
**Tenderloin With Mint Sauce**

12 MAKES 2 SERVINGS  
 PREP: 20 MIN., COOK: 35 MIN., FRY: 10 MIN.,  
 STAND: 5 MIN.

13 *Contestant Fudgy Brabham makes*  
*extra seasoning to keep on hand. Store*  
*it in an airtight container.*

- 14 **2 tablespoons MORTON Salt**
- 15 **2 tablespoons garlic salt**
- 16 **2 tablespoons seasoned salt**
- 17 **2 tablespoons dried Italian seasoning**
- 18 **2 tablespoons pepper**
- 19 **1 (10½-ounce) can condensed beef**  
broth
- 20 **1 (10-ounce) jar mint jelly**
- 21 **1 (1½-pound) whole pork tenderloin,**  
trimmed
- 22 **2 large eggs, beaten**
- 23 **2 cups all-purpose flour**
- 24 **CRISCO Corn Oil**

- 25 **1. Combine** first 5 ingredients in a small bowl; set aside.
- 2. Whisk** together broth and jelly in a small saucepan; bring to a simmer over medium-low heat, and cook 25 minutes or until liquid coats the back of a spoon. Remove from heat; set aside.
- 3. Sprinkle** tenderloin evenly with 1 to 2 tablespoons salt mixture, pressing mixture into meat. Reserve remaining salt mixture for other uses. Dip seasoned tenderloin in egg; dredge in flour, coating evenly. ▶

- 4. Pour** oil to a depth of 1½ inches in a deep frying pan; heat to 360°. Place tenderloin carefully in hot oil, and fry 8 to 10 minutes or until thermometer inserted into tenderloin reaches 155°. Drain on a wire rack over paper towels. Let stand 5 minutes or until ther-