

Easy Autumn Pork Tenderloin Skillet

4 slices of thick center-cut bacon
2 pork tenderloins, 1 lb. each, seasoned as desired with Montreal Steak Seasoning
3 large sweet potatoes, peeled and cut into 3/4" cubes
1/3 cup apple cider (or apple juice, or even orange juice, in a pinch)
2 cups of your favorite sauerkraut, drained very well (I prefer Hoganville Family Farms Sauerkraut!)
3 Granny Smith apples, cored and sliced, skins remaining
1/4 cup golden raisins, optional

Preheat oven to 375 degrees F.

In a large cast iron skillet (I like to use my 12" cast iron skillet) over medium-high heat, cook bacon until browned and almost crispy; remove to a paper towel-lined plate and reserve.

In bacon drippings over medium-high heat, brown the seasoned pork tenderloins on all sides. Place the cubed sweet potatoes around the tenderloins in the skillet, then pour apple cider over the sweet potatoes.

Place the skillet onto the center rack of the preheated oven. Roast tenderloins and sweet potatoes, uncovered, for 10 minutes.

Remove skillet from the oven; add sauerkraut, apples, and golden raisins (if using) to the sweet potatoes, tossing gently to combine. Return skillet to the oven, continuing to cook for 10-15 minutes longer, just until tenderloins are 140 degrees F at the center when temped with an instant-read meat thermometer, and sweet potatoes are fork-tender.

Remove skillet from the oven and cover with foil; let rest for 5 minutes. Meanwhile crumble or chop the reserved bacon. Remove the foil and place the tenderloins onto a cutting board to slice into medallions, returning them to the skillet. Sprinkle the bacon over the top of the sweet potato/apple mixture, as desired. Serve at once.

Created by Chef Alli

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