Pork Tenderloin   
Lemons   
Limes   
Oranges   
Pressure cooker... that's it!

So my daughter found many limes, lemons and oranges at the farmer's market a few days ago... and tried to figure out how to use them. Then she found a beautiful 5.5 pound tenderloin... so we sliced the citrus and layered 1/2 of it on the bottom of our pressure cooker, forced the loin in on top, then added more slices to the top and the juice from the ends of the citrus. Covered it with the lid and turned it on and walked away! No salt! No other seasonings! And it was decedent!!!