

Brown Sugar Bacon Wrapped Pork Tenderloin

Ingredients:

3 pounds Pork Tenderloin (1 Pkg. Of 2 Tenderloins), Cut Into 4 Pieces Total

1 pound Bacon

$\frac{3}{4}$ cups Soy Sauce

1 Tablespoon Minced Onion

$\frac{1}{2}$ teaspoons Garlic Salt

1 Tablespoon Wine Vinegar Or White Vinegar

$\frac{1}{4}$ teaspoons Salt

1 dash Pepper

$\frac{3}{4}$ cups Brown Suga

Directions:

Wrap the tenderloin pieces in bacon. Place in an 8 1/2" x 11" pan. Poke holes in meat with a fork.

Combine rest of ingredients in a small bowl; stir well. Pour marinade over meat. Refrigerate, uncovered, 2 to 3 hours or overnight.

Bake in a 300 degree oven for two to three hours. If the bacon burns, place foil over the top after approximately 1 1/2 hours of baking. Remove from oven, cut meat into small pieces and allow the meat to soak up the excess juices in the pan.

source:tomatohero