



Autumn Pork Tenderloin

Description



Several years ago I hosted a fall lunch at my home out in the country. There were lots of laughs, good food and a pack of dogs that ran out in front of my guest's cars causing some soup spills from crock pots. I haven't seen the dogs since. They must have smelled all of the good food coming their way that day. I asked my friends to bring a dish and share a favorite fall recipe or two. I collected and copied the recipes ahead of time so that everyone would have a collection of recipes to take home. I don't know about you, but I really enjoy a little take home treat. I also gave out chocolate and caramel dipped apples. Check out my post on [caramel apple ideas](#) for inspiration.

I wish I had pictures of that day, but at the time I was too busy with the preparations to think about it. Since I've started blogging, I find myself taking pictures of everything just in case I want to write about it in the future. I don't have photos of the day, but I have something even better and that is the recipes which were shared. My friend Kelly submitted this recipe for **Autumn Pork Tenderloin**. Every autumn I pull my folder out and make this pork tenderloin. It's a family favorite that I make throughout the fall and winter months. It's not the prettiest looking dish, but it tastes great and is easy. The apple topping on it nicely complements the pork. Let me know if you give it a try.

Autumn Pork Tenderloin

Recipe Type: main dish

Author: Dawn

Cook time: 1 hour

Total time: 1 hour

Ingredients

- 1/2 tsp salt
- 1/4 tsp pepper
- 1 lb. pork tenderloin
- 1/2 cup apple juice
- 1 can apple pie filling
- 1/4 cup raisins
- 1/4 cup chopped pecans
- 1/4 tsp ground cinnamon

Instructions

1. Rub salt and pepper over pork.
2. Poke fork through pork a few times and put in a resealable plastic bag with the apple juice.
3. Refrigerate pork for at least 30 minutes.
4. Discard juice.
5. Place pork in a greased baking dish.
6. Combine pie filling, raisins, pecans and cinnamon.
7. Spoon over pork.
8. Bake uncovered at 400 degrees for 1 hour.

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