

Pork Tenderloin

Adapted from Recipezaar.com

By Jjortikka

Ingredients

1 garlic clove, minced *(I use garlic powder for sheer convenience, and it works wonderfully!)*

salt

white pepper

thyme *(I use dried...however, hopefully after my garden excursion this summer, I will use fresh thyme!!)*

1 lb pork tenderloin

olive oil (about 1 tablespoon?)

Directions

1. The night before: Set out two pieces of plastic wrap side by side. Lay each tenderloin (you know how two come in a package?) on a piece of plastic wrap. Season to taste with garlic powder, white pepper, salt, and thyme. Wrap each pork loin in the plastic wrap, place them in a 9x13 glass baking dish, and cover. Marinate in the refrigerator overnight.
2. The next day: Preheat oven to 350°F. Heat olive oil over medium-high heat in a large skillet. Brown pork on all sides, and place in the glass baking dish (throw away the plastic wrap).
3. Add about a 1 cup to 1.5 cups of water to the skillet and scrape up the cooked bits from the pork with a spatula. Pour the water mixture into the glass baking dish with the pork.
4. Cover with foil and bake for approximately 45-50 minutes.
5. Remove the pork to a platter, and pour the drippings back into the large skillet. Add flour and heat to make gravy...stirring constantly. Season with salt and pepper.
6. Boom...Pork with gravy. Great with mashed potatoes and a veggie!