Bacon Wrapped Pork Tenderloin

Ingredients

- 1 whole pork tenderloin (about 1-1/2 pounds)

- 8 pieces thinly sliced bacon (or use prosciutto)

- 1 tablespoon [Fustini's Cilantro and Onion olive oil](#)

- 1/2 cup dry white wine

- 4 tablespoons orange juice

- 1 tablespoon minced fresh ginger

- 1 teaspoon soy sauce

- 3 tablespoons butter, cold

- 1 tablespoon fresh cilantro, roughly chopped for garnish

Marinade

- 2 tablespoons fresh orange juice

- 1 tablespoon soy sauce

- 1 tablespoon [Fustini's Coconut balsamic](#)

- 1 tablespoon [Fustini's Cilantro and Onion olive oil](#)

- 1 tablespoon fresh ginger, minced

- 1 garlic clove, minced

- Kosher salt and pepper

Directions

Step 1.

Preheat oven to 375 degrees. On waxed paper or parchment paper, lay the bacon out in a horizontal overlapping pattern. Remove pork from the marinade and place on top of the bacon at one end, vertically. Discard marinade. Roll up sides of the bacon to encase the pork.

Step 2.

Pour Fustini's Cilantro and Onion olive oil into an ovenproof pan. Place pork in the pan, seam side down and roast in the prepared oven until internal temperature reaches 145 degrees. (approx 25-30 minutes). Remove from oven and cover lightly with foil to keep warm.

Step 3.

Using the same pan, remove any fat from the pan, but leave the meat drippings. Place pan on the stovetop over medium high heat and deglaze the pan with the white wine, stirring to dislodge crusty bits. Continue cooking until wine is reduced to almost nothing. Add the orange juice, ginger and soy sauce to bring to a simmer. Turn off heat, add butter and swirl to melt.

Cut the pork into 4 medallions, divide among warmed plates and serve topped with pan sauce. Garnish with cilantro.

Step 4. Marinade

Combine ingredients and pour over pork. Allow to marinate at room temperature at least 15 minutes, but no more than 1 hour.