

APPLE STUFFED PORK TENDERLOIN

2 pork tenderloins, 1 lb each

2 cups fresh apples, cored & diced

1 carrot shredded

1 sml onion, finely chopped

1/3 cup pecan, chopped

S & P to taste

1/4 cup apricot preserves (low sugar if desired)

Cut pork 2/3 thru lengthwise. Flatten to 1/4 inch thick. Combine apples, carrot, onions, pecans, S & P - mix well. Spread in middle; roll up & secure w/tooth picks. Bake 30 minutes @ 375°. Spread preserves on top & Bake add 10-15 minutes.