

Bacon Wrapped Pork Tenderloin

Bacon-wrapped [pork tenderloin](#) is a superb culinary creation that showcases the finest attributes of this cut of meat. To craft this dish, we begin by selecting some prime Nutrafarm's Cage-Free Pork Tenderloin, renowned for its impeccable tenderness and leanness. The meat is then expertly wrapped in strips of Nutrafarm's bacon, carefully ensuring that every inch is enveloped in this delicious layer of flavour.

As it cooks, the bacon releases its sumptuous, smoky essence and imbues the pork with an irresistible depth of flavour, while also serving to retain the tenderloin's natural moisture and juiciness.

The bacon not only adds flavour to the dish, but it also helps keep the pork tenderloin moist during cooking. As the bacon cooks, it releases fat, which bastes the pork and keeps it juicy.

Ingredients for Bacon-Wrapped Pork Tenderloin:

- 2 Nutrafarm's Pork Tenderloin
- 8 slices [Nutrafarm's Bacon](#) plus one slice finely diced
- $\frac{1}{2}$ cup finely diced onions
- 1 clove of Garlic minced
- $\frac{1}{4}$ cup dark rum
- $\frac{1}{2}$ cup Salerno Mascarpone cheese

Instructions for Bacon-Wrapped Pork Tenderloin:

In a small non-stick fry pan over med-high heat, sauté onions, garlic, and bacon for 3–5 minutes until the onions begin to soften.

1. Preheat oven to 350
2. Clean the shiny skin off the pork tenderloin.
3. Wrap 4 pieces of bacon around each Nutrafarm's pork

tenderloin.

4. Place bacon wrapped pork tenderloin on a parchment lined baking sheet. Cover the baking sheet with foil and bake for 30 minutes,
5. Remove the foil and continue to bake for 15 to 20 minutes until the internal temperature is 150 degrees. While the NutraFarms bacon wrapped tenderloin is cooking;
6. In a small non-stick fry pan over med-high heat, sauté onions, garlic, and bacon for 3–5 minutes until the onions begin to soften.
7. Add Rum and continue to cook for 2 minutes. Add Mascarpone cheese and stir until cheese is melted and reduce heat to a simmer. Stir occasionally.
8. Remove the bacon wrapped pork tenderloin from the oven. Lay foil over the pork and let it rest for 5 minutes.
9. Cut the bacon wrapped pork tenderloin into 8 slices and place around the potatoes and vegetables,
10. Drizzle the sauce over the bacon wrapped pork tenderloin.
11. Serves 4.

[Bacon wrapped pork tenderloin](#) can be served as a main dish for a family dinner or as an impressive entrée for a special occasion. It pairs well with a variety of side dishes, such as roasted vegetables, mashed potatoes, or a fresh salad. This recipe is a must for you and your family, give it a try!