

Episode: Entertaining Made Easy

MUSTARD COATED PORK TENDERLOIN

Ingredients:

- 3 lbs pork tenderloin
- 2 - 3 tbsp. sweet, hot mustard
- fresh ground black pepper (generous amount)

Directions:

Preheat oven to 400°. Coat pork with mustard and then sprinkle pepper over pork. Cook for approximately 25-30 min. Best to take it out just a bit before it's done and then let it rest for about 5 min. before slicing.

Serves: 8