

Chipotle Crusted Pork Tenderloin (Main Courses)



- 2 ½ lbs. pork tenderloin
- 8 Tbsp. brown sugar
- 1 package Halladay's Garlic Chipotle Seasoning

Preheat oven to 350°F. Lightly grease baking dish or oven-proof skillet and place in oven to heat. In a large re-sealable plastic bag combine brown sugar and seasoning; blend well. Place tenderloins in bag and shake, coating meat evenly. Refrigerate for 10 to 15 minutes. Place meat in pan and cook for 20 minutes, or until cooked through, turning half way through cooking. Remove from oven, cover and let stand 5-10 minutes before slicing.