



Pork Filet wrapped in Beef Bacon

Servings: 4

Active cooking time: 25 minutes

Ingredients

2 lb	Pork Tenderloin (cut into 8 – 4 oz medallions)
1 bottle	Bourbon Barrel Foods Teriyaki Sauce
1 each	Orange, sliced
1 knob	Fresh Ginger, sliced
1 tablespoon	Cilantro, rough chopped
8 slices	Beef Bacon
4 sprigs	Rosemary, cut in half
3 tablespoon	Whole Grain Mustard

Method of Preparation

1. Combine half of the teriyaki sauce, orange slices, ginger and cilantro to make a marinade.
2. Marinate the pork medallions for 12 hours.
3. Remove the pork medallions from the marinade and pat dry with a kitchen towel.
4. Wrap each medallion with one slice of beef bacon. Secure each slice of bacon by removing $\frac{3}{4}$ of the leaves of each piece of rosemary then skewer each filet with the stem of the rosemary, leaving a little out for garnish.
5. Grill each medallion to an internal temperature of 130°F.
6. Finish by brushing each medallion with teriyaki sauce and whole grain mustard.