

PEACHY PORK (for 3-4)

SOURCE: Taste of Home's Quick Cooking May/June 2001 (M Monroe)

Prep/Cooking Time: 10 minutes or less

INGREDIENTS:

1 lb pork tenderloin (cut into 1/8 - 1/4 inch slices)

3-4 cloves garlic, minced

1/4 peach preserves

1-2 TBS vegetable oil

1 jar (16 ounces) salsa

hot, cooked rice

DIRECTIONS:

In large skillet, sauté pork in oil 4 minutes. Add garlic; cook & stir 1 more minute. Stir in salsa & preserves; bring to boil. Reduce heat; cover & simmer for 2 more minutes or till meat is no longer pink. Serve over rice.