

PORK WITH APRICOT SAUCE

SOURCE: QUICK COOKING SEPT/OCT 2001 (Kris Wells)

PREP/COOKING TIME: Less than 1 hour

INGREDIENTS:

4 lbs pork tenderloin	1 jar (12 oz) apricot preserves
1/3 C lemon juice	1/3 C catsup
1/4 C sherry <u>or</u> chicken broth	3 TBS honey
1 TBS soy sauce	1/8 - 1/4 tsp ground ginger

DIRECTIONS:

Place tenderloins on rack in shallow roasting pan. Bake, uncovered, 30-35 minutes at 450° F, or till meat thermometer reads 160° F. Meanwhile, in a saucepan, combine remaining ingredients. Cook & stir till heated through.

Slice pork; serve 1 1/2 lbs with apricot sauce. Refrigerate remaining pork for another time.

Serves: 6 (2 C sauce + 2 1/2 lbs leftover pork)