



Pork Tenderloin with Rustlin' Rob's Green Chili Wild Plum Conserve

HEAT LEVEL: MEDIUM

Ingredients:

5 Granny Smith Apples, 1/2-inch slices
1 1/2-pound pork tenderloin
1 8 oz. jar [Rustlin' Rob's Green Chili Wild Plum Conserve](#)
2 cups water
Salt and pepper to taste

Directions:

Preheat oven to 350 degrees F.
Place the apples on the bottom of a 9X13 inch glass baking dish and cover with 2 cups water.
Place pork tenderloin on top of apples.
Season with salt and pepper.
Pour jar of "Rustlin' Rob's Green Chili Wild Plum Conserve" over pork and apples.
Cook until pork reaches an internal temperature of 135 degrees F. About 1 hour. Baste every 15 minutes with juices and conserve.

Remember that meat continues to cook after you remove it from the oven.