Bacon Wrapped Pork Tenderloin with Texas Caviar - recipe from PorkBeInspired.com

Times: 15 minutes prep, 20 minutes cook

Ingredients:

2 Pork Tenderloins, 16-ounces

Round wooden toothpicks

12 slices bacon, thick-sliced

salt, to taste

pepper, to taste

Texas Caviar

3 15-oz cans black-eyed peas, drained and rinsed (about 4 cups)*

1/2 cup green onion, thinly sliced

3 tablespoons olive oil
2 tablespoons chili powder
2 tablespoons red wine vinegar

Cooking Directions:

For Texas Caviar, combine black-eyed peas and green onion in large bowl. Stir together olive oil, chili powder and vinegar. Add oil mixture to black-eyed pea mixture; stir until evenly coated. Cover; marinate at room temperature for 2 to 4 hours, stirring occasionally.

At least 15 minutes before grilling, soak toothpicks in enough water to cover. Prepare a medium-hot fire in grill.
Bring 1 1/2 inches of water to boil in large skillet. Meanwhile, cut each tenderloin into 6 pieces, making 1 1/2-1 3/4-inch-thick medallions. Lightly season with salt and pepper; set aside.
Add bacon to boiling water; return to a boil. Boil, uncovered, for 1 minute. Drain, cool

slightly. Wrap 1 piece of bacon around each medallions, securing with soaked toothpicks. Grill bacon-wrapped medallions, cut sides down and uncovered, over direct heat for 12-15 minutes or until internal temperature of pork reaches 145 degrees F., turning medallions over halfway during grilling. Transfer medallions to serving platter and allow to rest 3 minutes. Remove toothpicks; serve medallions with Texas Caviar.

Serves 6

*Be sure to use plain black-eyed peas. Some canned varieties are seasoned.

Recipe by Chef Randy Evans of Brennan’s restaurant in Houston, Texas

Nutrition:

Calories: 480 calories

Protein: 43 grams

Fat: 21 grams

Sodium: 940 milligrams

Cholesterol: 105 milligrams

Saturated Fat: 7 grams

Carbohydrates: 25 grams

Fiber: 7 grams