

Sage Honey-Glazed Pork Tenderloin with Bacon-Roasted Roots

Sage Honey Glazed Tenderloin

- 1 large pork tenderloin
- 2 tablespoons vegetable oil
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 teaspoons dried sage
- ⅓ cup honey
- ½ cup cider vinegar
- 2 garlic cloves, smashed
- 2 teaspoons mustard seeds
- ½ teaspoon chili flakes

Roasted Roots

- 4 cups root vegetables (sweet potatoes, rutabagas, turnips, carrots, beets, etc), peeled and diced into 1-inch cubes
- 2 cups (8 ounces) slab bacon, cut into 1-inch dice
- 2 teaspoons brown sugar
- 1 teaspoon salt
- 6 turns freshly ground pepper
- 1 tablespoon vegetable oil

To make the sage honey, combine the sage, honey, cider vinegar, garlic, chili flakes and mustard seeds in a small pot. Bring it to a simmer and cook about 5 minutes. Be sure to watch closely. Reduce the honey by a little less than half. While still hot, pluck out the garlic and discard. Reheat the honey, if needed, to drizzle over pork before serving.

To roast the root vegetables, heat oven to 375 degrees. Season the roots and bacon evenly with sugar, salt and pepper. Toss in the vegetable oil and spread it all out in a single layer on a large cookie sheet. Make sure the roots aren't crowded together so they can breathe and roast. Slide the tray on the middle rack and roast for 30 minutes. Remove roots and gently toss with spatula. Cook for an additional 30 minutes. They should be caramelized on both sides and fragrant.

To cook the pork, heat oven to 375 degrees, and season the pork on all sides with salt and pepper. In a medium oven-proof saute pan or cast iron skillet, heat the oil until almost smoking. Add the pork to the pan. Lower the heat slightly and brown about 3 minutes on each of the tenderloin's four sides. Once tenderloin is caramelized, transfer the tenderloin to the middle rack of your oven and cook for an additional 7 minutes. Remove the pork. Transfer it to a rack to cool, and let rest about 5 minutes before slicing.

To serve, slice the tenderloin into ½-inch slices, and drizzle with sage honey. Plate on a bed of the roasted roots.