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| Balsamic Pork Tender Loin  **Ingredients:**  *2-3 pounds pork tenderloins*  *6-8 oz. Farmer Boy Balsamic Vinaigrette*  *8 cloves garlic, cracked*  **Directions:**  1. Preheat oven to 500 degrees F.  2. Trim silver skin or connective tissue off tenderloins with a very sharp thin knife.  3. Place tender loins on a nonstick cookie sheet with a rim. Coat meat with Farmer Boy Balsamic Vinaigrette. Cut small slits into meat and disperse chunks of cracked garlic cloves into meat. Roast in hot oven 20-30 minutes.  Let meat rest, transfer to a carving board, slice and serve. |  |