“Delicious!”

Video available for this recipe

It is my pleasure to share my “prize winning” dish that brought me to Savannah to meet Paula Deen. All the “manly men” in my life like to call this dish, "meat stuffed meat, wrapped in meat!” All the girls like to call it, "stuffed pork tenderloin, wrapped in bacon, glazed with a spicy, sweet peach chipotle sauce, and served with caramelized bacon bits!" Whatever you choose to name it, we can all agree to call this entree "Delicious!"

* Servings: 6
* 1 pork tenderloin
* 1/2 tsp. of fresh ground pepper, plus a few grinds for the caramelized bacon
* 1 tsp. of salt
* 8 ounce(s) of pork chorizo sausage
* 3 ounce(s) of Kraft Mexican Shredded Cheese
* 8 ounce(s) of Philadelphia Garden Vegetable Cream Cheese
* 1 pound(s) of sliced bacon
* 1/3 cup(s) of or more if desired, of brown sugar
* 1/2 cup(s) of peach preserves
* 1 or more if desired, chipotle peppers packed in adobo sauce
* 1 large clove of garlic, crushed

Steps

1. On cutting board, butterfly pork tenderloin, and pound with meat tenderizer, to even thickness.
2. Spread chorizo over tenderloin.
3. Spread Philadelphia Cream cheese down center, and sprinkle shredded cheese on top.
4. Roll up tenderloin.
5. Using slices of bacon, wrap tenderloin until covered. Secure with toothpicks if needed.
6. Place bacon wrapped loin in cast iron, or heavy bottom fry pan. Cook until bacon is browned on all sides.
7. Remove from fry pan, and place in foil lined baking dish. Bake in 400 degree preheated oven, for approximately 25 minutes, or until tenderloin reaches 160-165 degrees.Remember to coat with glaze during the last 5-10 minutes of baking. Remove from oven, and let rest for 5-10 minutes before slicing.
8. To create caramelized bacon, (yum!), dice remainder of bacon into small to medium pieces. Using the same fry pan, brown until crispy.
9. Drain off excess bacon drippings, leaving behind 1-2 tablespoons.
10. In pan, add a few grinds of fresh pepper, and 1/3 or more cups of brown sugar.
11. Stir bacon to coat with sugar mixture. Cook over low heat until bubbly, be careful not to burn! Remove from pan, reserve for later.
12. To create glaze, combine peach preserves with 1 or more finely diced chipotles, and 1 large crushed clove of garlic.
13. Now that your tenderloin is glazed, cooked and cooled, and your caramelized bacon is complete, it is time to serve. Slice tenderloin, and place on a beautiful serving platter. This dish can be easily doubled or even tripled- great serve buffet style at your next party!

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