

*Marshall's*  
**HAUTE SAUCE**

**Cranberry Red Jalapeño Glazed Pork**

1 Pork Tenderloin

1/2 c. Cranberry Red Jalapeño Sauce

1/2 c. LOC (Liquid of Choice)

Salt and Pepper

1. Preheat oven to 350°.

2. Rub pork roast with olive oil and season with salt and pepper.

3. Pour Marshall's Cranberry Red Jalapeño Sauce over pork.

4. Set in a roasting pan on a wire rack.

5. Pour LOC into bottom of pan.

6. Cover with foil.

7. Bake for 40 minutes then remove foil.

8. Bake, basting frequently with remaining glaze, for another 25 minutes until internal temperature is 160°

9. Remove roast from the oven and tent with foil. Let stand 10 minutes before slicing.

Order more at [www.marshallshautesauce.com](http://www.marshallshautesauce.com)