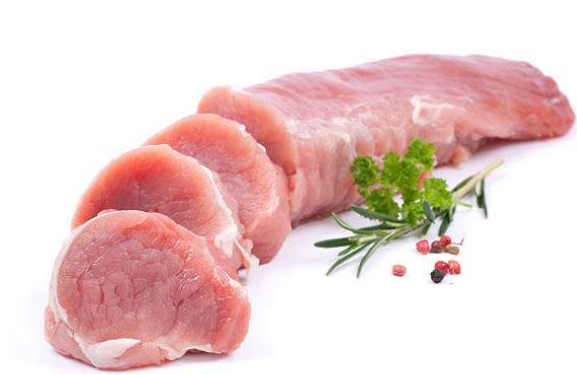


Saslove's Meat Market
50 Byward Market Square
(613) 241-9266

PORK TENDERLOIN



Cooking Directions

1. Bring the roast to room temperature and season.
2. Preheat the oven to 400°F.
3. Heat olive oil in a skillet on medium high. Sear the roast on all sides until browned, about 6 minutes total.
4. Roast at 400°F for about 20 minutes.
5. Cover loosely with foil and let it rest for 10 minutes.

Cooked Temperature Reading: 145°F

Seasoning Suggestions

- Cumin
- Garlic
- Sage
- Apple

Wine Pairings

- Pinot Noir
- Pinot Gris
- Riesling
- Chardonnay

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