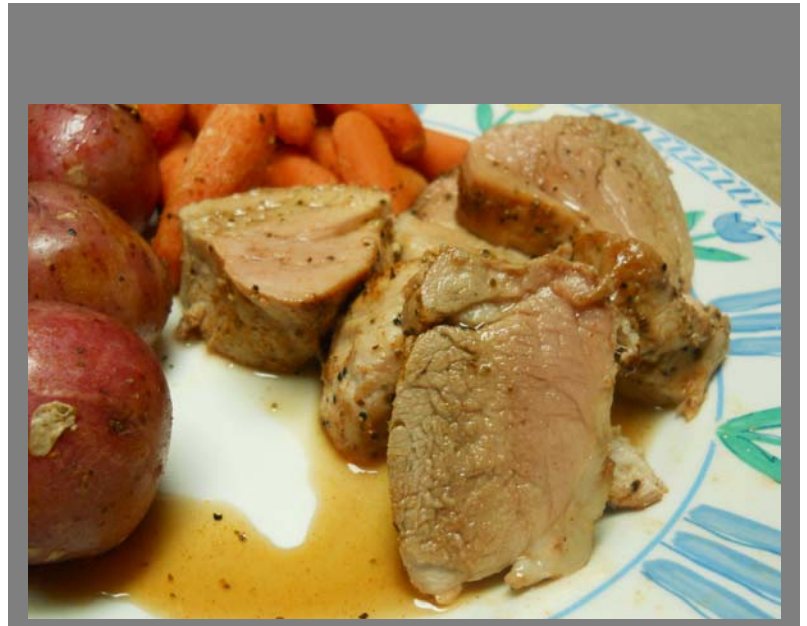


Pork Tenderloin and Roasted Vegetables With Maple Bourbon Sauce

Main Dish - Pork

INGREDIENTS:

Pork Tenderloin
1 lb Baby Red Potatoes
1 lb Baby Carrots
½ Cup 100% pure Maple Syrup
½ Cup Bourbon
Olive oil
PyroDust



DIRECTIONS:

Preheat Oven to 450 degrees F

Coat tenderloin with olive oil, Dust with generous amount of PyroDust

Place in oven safe pan, add Potatoes and Carrots.

Cook until internal temperature reaches 155 degrees F

While Tenderloin is cooking prepare the Sauce.

Combine ½ cup Maple Syrup and ½ Cup Bourbon along with 2 teaspoons of PyroDust Spicy.

warning BE careful Potential Fire Hazzard

Simmer over low heat for 15 minutes, The Bourbon fumes are flammable and may ignite.

Slice, the tenderloin and top with the Maple Bourbon sauce.

Tip:

The left over Maple Bourbon sauce is a great Ice Cream topper