

Bacon Brown Sugar Pork Tenderloin: A Sweet and Savory Showstopper

a tender, juicy, and flavor-packed pork dish



OVEN
375°F

TIME
10 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 1 (1.5-2 pound) pork tenderloin
- 8-10 slices bacon (enough to wrap the tenderloin)
- $\frac{1}{2}$ cup brown sugar
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon smoked paprika
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder

1 tablespoon Dijon mustard (for extra depth, optional)

1 tablespoon olive oil or melted butter (for brushing)

1 tablespoon chopped parsley (for garnish, optional)

How to Make Bacon Brown Sugar Pork Tenderloin:

1. Preheat the Oven:

2. Prepare the Pork Tenderloin:

Pat the pork tenderloin dry with paper towels.

In a small bowl, mix brown sugar, salt, pepper, smoked paprika, garlic powder, and onion powder.

Rub the mixture all over the pork tenderloin, ensuring it's fully coated.

3. Wrap with Bacon:

Lay the bacon slices slightly overlapping on a flat surface.

Place the pork tenderloin on top and carefully wrap the bacon around it, securing with toothpicks if

needed.

Brush the bacon with olive oil or melted butter for extra crispiness.

4. Bake Until Perfect:

Place the bacon-wrapped tenderloin on the wire rack.

Bake for 30-35 minutes, or until the internal temperature reaches 145°F (63°C) using a meat thermometer.

If you want crispier bacon, broil for the last 3-5 minutes.

5. Rest, Slice, and Serve:

Let the pork rest for 5-10 minutes before slicing.

Garnish with chopped parsley, and serve warm with your favorite sides.

My Best Tips for the Perfect Pork Tenderloin:

Use a meat thermometer - Ensures perfect doneness without drying out.

Overlap the bacon slightly - This keeps it secure while cooking.

Want extra caramelization? - Baste with honey or maple syrup in the last 10 minutes.

Rest before slicing - This keeps the juices inside for extra tenderness.

What to Serve with Bacon Brown Sugar Pork Tenderloin:

Mashed potatoes or sweet potato puree - A creamy side to balance the flavors.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or foil and place a wire rack on top for even cooking.
2. **Prepare the Pork Tenderloin:** Pat the pork tenderloin dry with paper towels.
3. In a small bowl, mix brown sugar, salt, pepper, smoked paprika, garlic powder, and onion powder.
4. Rub the mixture all over the pork tenderloin, ensuring it's fully coated.
5. **Wrap with Bacon:** Lay the bacon slices slightly overlapping on a flat surface.
6. Place the pork tenderloin on top and carefully wrap the bacon around it, securing with toothpicks if needed.
7. Brush the bacon with olive oil or melted butter for extra crispiness.
8. **Bake Until Perfect:** Place the bacon-wrapped tenderloin on the wire rack.
9. Bake for 30-35 minutes, or until the internal temperature reaches 145°F (63°C) using a meat thermometer.
10. If you want crispier bacon, broil for the last 3-5 minutes.
11. **Rest, Slice, and Serve:** Let the pork rest for 5-10 minutes before slicing.
12. Garnish with chopped parsley, and serve warm with your favorite sides.
13. **My Best Tips for the Perfect Pork Tenderloin:** Use a meat thermometer - Ensures perfect doneness without drying out.

14. Overlap the bacon slightly - This keeps it secure while cooking.
15. Want extra caramelization? - Baste with honey or maple syrup in the last 10 minutes.
16. Rest before slicing - This keeps the juices inside for extra tenderness.
17. What to Serve with Bacon Brown Sugar Pork Tenderloin: This dish pairs beautifully with:
18. Mashed potatoes or sweet potato puree - A creamy side to balance the flavors.
19. Roasted : Brussels sprouts or green beans - Adds a fresh contrast.
20. Garlic butter dinner rolls - Perfect for soaking up juices.
21. A crisp apple slaw - Complements the sweetness of the brown sugar glaze.
22. FAQs: Can I make this ahead of time?Yes! Wrap the pork in bacon, cover, and refrigerate for up to 24 hours before baking.
23. Can I cook this on the grill?Absolutely! Grill over medium heat (375°F) for about 25-30 minutes, turning occasionally.
24. How do I store leftovers?Keep in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F until warmed through.
25. This : Bacon Brown Sugar Pork Tenderloin is juicy, flavorful, and packed with the perfect mix of sweet and smoky goodness, making it a go-to dish for any occasion. Whether you're cooking for a family dinner or a special gathering, this recipe is sure to impress!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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