

Maple Glazed Pork Tenderloin with Chipotle Orange Sauce

Ingredients	4 servings
Pork Tenderloin	1 lb
Salt	1/2 tsp
Pepper	1/4 tsp
Canola Oil	2 tsp
Maple Syrup, divided	3 T
Adobo Sauce	1 tsp
Ground Cumin, divided	1/2 tsp
Orange Juice	1/2 c
Chicken Broth	1/2 c
Rice Vinegar or Cider Vinegar	2 T
Chipotle Chili, minced	1/4 tsp

Method:

- Heat oven to 425°F. Line small rimmed baking sheet or shallow roasting pan with foil; top with wire rack. Spray rack with cooking spray.
- Fold thin end of pork tenderloin under; secure with kitchen twine. Pat dry with paper towels; sprinkle with salt and pepper. Heat oil in large skillet over medium-high heat until hot. Cook pork 5 to 6 minutes or until browned on all sides. Place on rack (reserve skillet).
- Combine one third of the syrup, adobo sauce and half of the cumin in small bowl; brush over pork.
- Bake 20 to 30 minutes or until internal temperature reaches 140°F. to 145°F. Remove pork. Cover loosely with foil; let stand 10 minutes.
- Meanwhile, bring orange juice, broth, vinegar, chipotle chile and remaining syrup and remaining cumin to a boil in same skillet over medium-high heat, stirring constantly. Boil 5 to 7 minutes or until syrupy and reduced to about 1/3 cup (original recipe), stirring occasionally.
- Remove twine from pork; cut into 1/2-inch-thick slices. Serve with sauce.