

Pretzel-Crusted Pork Loin with Orange-Balsamic Sauce

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Pretzels deliver an unexpected crunch to tender pork loin, while the orange sauce makes a sweet contrast to the salty crust.

Ingredients:

2 cups pretzels
1 (2- to 3-pound) pork tenderloin
2 large eggs, lightly beaten
¼ cup all-purpose flour
2 tablespoons butter
Sauce:
1 cup orange marmalade
¼ cup balsamic vinegar
3 tablespoons Dijon mustard
½ cup heavy cream

Directions:

- 1) Preheat oven to 375°F.
- 2) Place pretzels in a food processor; pulse until finely chopped but not completely ground, about 10 times. Transfer to a shallow dish.
- 3) Place eggs in a medium bowl; place flour in a separate medium bowl. Roll pork in flour to coat, shaking off excess. Roll in eggs to coat, shaking off excess. Roll in crushed pretzels to coat.
- 4) Melt 2 tablespoons butter in a large skillet over medium-high heat. Add pork and cook until browned on all sides, turning to cook evenly, about 4 minutes total. Transfer to an ungreased jelly roll pan; transfer to oven. Bake until internal temperature reaches 150°F, about 30 to 40 minutes.
- 5) Meanwhile, prepare the sauce: combine marmalade, vinegar, and mustard in a small saucepan. Bring to a boil over medium heat, stirring; simmer until slightly thickened, about 5 minutes. Stir in cream; keep warm over low heat.
- 6) When pork is done, remove from oven; allow to rest 5 minutes. Slice and arrange on serving platter; top with warm sauce and serve.