

Pork Tenderloin with Rustlin' Rob's Green Chili Wild Plum Conserve

Ingredients:

5 Granny Smith Apples, 1/2-inch slices
1 1/2-pound pork tenderloin
1 8 oz. jar [Rustlin' Rob's Green Chili Wild Plum Conserve](#)
2 cups water
Salt and pepper to taste

Directions:

Preheat oven to 350 degrees F.

Place the apples on the bottom of a 9X13 inch glass baking dish and cover with 2 cups water.

Place pork tenderloin on top of apples.

Season with salt and pepper.

Pour jar of "**Rustlin' Rob's Green Chili Wild Plum Conserve**" over pork and apples.

Cook until pork reaches an internal temperature of 135 degrees F. About 1 hour.

Baste every 15 minutes with juices and conserve.

Remember that meat continues to cook after you remove it from the oven.

