

*Barbecue  
Pork Tenderloin  
in under 10 minutes*



  
discover the chef in you™



# Deep Covered Baker

#1321

## DON'T HEAT UP YOUR KITCHEN... TRY OUR *BARBECUE PORK TENDERLOIN* RECIPE!

Simply microwave a pork tenderloin in our Deep Covered Baker. It's perfectly cooked in 10 minutes or less — the same time it takes to prepare the remaining ingredients for a simple salad or sandwich. You'll love it because it's so easy, and your family will love it because it's so moist and flavorful!

### ALL YOU NEED

- Microwave oven with at least 13" × 13" × 7" interior and minimum power of 1,000 watts
- Deep Covered Baker
- 1-lb. pork tenderloin
- Sweet & Smoky Barbecue Rub

### FEATURES OF DEEP COVERED BAKER

- Exclusively designed for The Pampered Chef®
- Glazed on the outside for perfect presentation; unglazed on the inside for perfect performance
- Sized for 4-6 servings: holds one or two 1-lb. pork tenderloins
- Easy care; wash by hand in hot water
- Guaranteed for 3 years
- Dimensions: 12<sup>1</sup>/<sub>3</sub>" × 9<sup>1</sup>/<sub>3</sub>" × 5<sup>1</sup>/<sub>2</sub>"

### HELPFUL TIPS

- Purchase natural or unseasoned tenderloin for this recipe. Seasoned tenderloins may become too salty.
- Allow the tenderloin to rest in the baker for 10 minutes before serving. This standing time allows the juices to redistribute in the meat, keeping it juicy when sliced.

### RECIPE VARIETY

The pork tenderloin recipe is so versatile! You can try different herbs and spices every time. We recommend:

- Sweet & Smoky Barbecue Rub
- Jamaican Jerk Rub
- Citrus & Basil Rub
- Crushed Peppercorn & Garlic Rub
- Southwestern Seasoning Mix

### MEAL SUGGESTIONS

- Serve leftovers in hot or cold sandwiches with your family's favorite condiments.
- Substitute pork for chicken in your favorite salad, stir-fry, taco and more.

### SIMPLE SAUCES & SALSAS

Transform the tenderloin with mouthwatering condiments that feature a variety of spices and textures!

- *Smoky Barbecue Sauce*
- *Onion-Cranberry Marmalade*
- *Mango Salsa*
- *Tropical Fruit Salsa*