

*Barbecue
Pork Tenderloin
in under 10 minutes*




The Pampered Chef®
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: 12¹/₃" × 9¹/₃" × 5¹/₂"

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*