

Pork Fillet Mignon

Do you think of beef when you think of fillet mignon? We did too, even though in France it commonly refers to the pork tenderloin. Well Nana must be in on this secret, or she just knows that pork tenderloin is a cheaper cut of meat than fillet mignon. For this recipe, she takes the pork tenderloin, cuts it into steaks or medallions, then wraps each one in bacon . . . thus pork fillet mignon in Texas. Since Nana made it, and it has bacon, this dish is worthy of sharing. To make it even more of a treat for the family, she tops it with some of her accidental applesauce, hot pepper jelly, or any sauce recipe she is experimenting with at the time.

Ingredients

2 pounds pork tenderloin

1 - 1.06-ounce package McCormick Mesquite Marinade

2-3 tablespoons Montreal steak seasoning

slice of bacon per medallion



Instructions

- ❖ Cut tenderloin into 1½ inch thick medallions.
- ❖ Cover each medallion with plastic wrap to prevent a mess. Then, using a meat mallet, pound medallions to 1 inch thickness.
- ❖ Marinate tenderloin rounds for 3-4 hours in Mesquite Marinade.
- ❖ Remove from marinade and sprinkle each fillet with Montreal.
- ❖ Wrap each fillet with bacon and secure with a toothpick.
- ❖ Grill over medium heat until the internal temperature reaches 165 degrees Fahrenheit.