

### *Autumn Pork Tenderloin*

1 pork tender loin (3/4 lb)  
½ cup apple juice  
1 cup apple pie filling  
¼ cup raisins  
¼ cup chopped pecans  
¼ t ground cinnamon

Rub salt and pepper over pork. Place in a large resealable plastic bag; add apple juice. Seal bag and turn to coat. Refrigerate for 30 minutes. Drain and discard apple juice. Place pork on a rack in a roasting pan. Combine the pie filling, raisins, pecans and cinnamon; spoon over pork. Bake, uncovered, at 400 degrees for 40–45 minutes or until a meat thermometer reads 160 degrees. Let stand for 5 minutes before slicing. Yield: 2 servings.