

# Good Eats Recipes

## Orange Pork Tenderloin

### What You Need:

2 teaspoons ground cumin  
1 teaspoon dried thyme  
1 teaspoon dried rubbed sage  
1 teaspoon ground cinnamon  
1/4 teaspoon garlic powder  
1/4 teaspoon salt  
2 (1-pound) pork tenderloins  
1/4 cup GOOD EATS orange marmalade  
Cooking Spray

### Directions:

Preheat oven to 425. Combine the first 6 ingredients in a shallow dish. Trim the fat from pork. Brush pork with orange marmalade, and roll each tenderloin in spice mixture. Place the pork on a broiler pan coated with cooking spray. Insert a meat thermometer into the thickest part of pork. Bake pork at 450 for 25 minutes or until the thermometer registers 160\* (slightly pink). Cover pork and let stand 10 minutes before slicing.