

-
- 1** Preheat Oven to 350.
 - 2** 2 TBSP Olive Oil Drizzle cast iron skillet with oil and preheat on stove till hot.
 - 3** 2 tsp salt Whisk together rub stuff
1 tsp cinnamon
1 tsp cumin
1 tsp chili powder
1/2 tsp black pepper
 - 4** 1 1/2 lb Pork Tenderloin Sprinkle rub stuff on tenderloin, massaging into the meat
 - 5** Brown tenderloin on skillet on all sides **3-4 min**
 - 6** 3/4 cup brown sugar Mix glaze and spread over tenderloin
2 tsp minced garlic
1 TBSP sriracha
 - 7** Transfer to oven, bake for **20 min** until cooked through
 - 8** Cut to **1 in** thick slices. Drizzle glaze from pan on loin before serving