[](http://www.dreamstime.com/stock-photos-roast-pork-tenderloin-image14997363) [](http://www.dreamstime.com/stock-photos-roast-pork-tenderloin-image14997363)

# Island Pork Tenderloin

**From the Kitchen of:** Daniel and Amy

**Servings:** 4

**Prep Time:** 25 minutes **Bake Time:** 20 minutes **Bake Temp:** 350

**Ingredients:**

* 16 oz. pork tenderloin, lean
* ½ tsp. salt
* ¼ tsp. pepper
* ½ tsp. chili powder
* ½ tsp. ground cumin
* ½ tsp. cinnamon
* 2 tsp. olive oil
* ¼ cup brown sugar, packed
* ½ Tbls. Fresh garlic, finely chopped
* ½ Tbls. Tabasco sauce

Preheat oven to 350 degrees.

Stir together salt, pepper, cumin, chili powder and cinnamon, the coat pork with the spice rub. Heat 1 Tbls oil in a 12-inch skillet over moderately high heat and brown pork, turning about 4 minutes. Stir together brown sugar, garlic and Tabasco and pat onto top of tenderloin. Place pork in a roasting pan and cook in the oven for 20 minutes.