

## Bacon Wrapped Pork Tenderloin & Coleslaw

### Bacon Wrapped Pork Tenderloin

- 1 Pork Tenderloin
- ½ pkg. Bacon
- 2 tbps. Horseradish
- 1 tsp. Thyme
- Salt and Pepper

Prepare the tenderloin by spreading 2 tbps. of horseradish down the center. (If your tenderloin is not pre-cut you should cut it down the middle. Season the exterior of the tenderloin with salt, pepper, and thyme. Wrap the exterior of the tenderloin with bacon.

Place prepared tenderloin onto a warm, medium heat grill. Allow bacon to brown up nicely on both sides, and transfer cooked tenderloin to top grill rack for approximately 15-20 minutes.



Starring:  
John Yogodzinski



### Coleslaw

- 1 pkg. Pre-cut Cabbage (or get the real stuff and cut it up)
- ½ cup Mayo
- 1 can Crushed Pineapple
- 1 tsp. Ground Mustard
- 1 tsp. Celery Seed
- 2 tbps. Sugar
- Salt and Pepper

In a medium bowl combine all ingredients listed above and mix generously. Place completed mixture into the refrigerator for 5 - 10 minutes (this allows the coleslaw to achieve maximum creaminess). Remove from the refrigerator and enjoy.

## Mix-o-logy

### The Morning After

- 1 oz. Van Gogh Vodka
- 1 oz. Baileys Irish Cream

