

Pork Tenderloin with Dijon , Rum, Herkner's Cherry Topping Glaze

Glaze:

½ cup Herkner's Cherry Topping

1 teaspoon Dijon Mustard

1 tablespoon rum

Combine ½ cup Herkner's Cherry Topping, 1 teaspoon Dijon Mustard and 1 tablespoon rum to create a glaze.

Rub pork tenderloin(s) with McCormicks Grill Masters Pork Rub™. Grill or roast pork tenderloin until it reaches an internal temperature of 150° F. Remove from grill or oven and spread tenderloins with glaze and return to grill or oven (for approximately 5 minutes) until warmed.

Note: For oven roasting, cook at 350° F.