

Honey-Mustard Pork Tenderloin With Miniature Buttermilk Biscuits

MAKES ABOUT 20 APPETIZER SERVINGS

Prep: 15 min., Bake: 30 min.

Ingredients

- 3/4 cup honey
- 6 tablespoons light brown sugar
- 6 tablespoons cider vinegar
- 3 tablespoons Dijon mustard
- 1 1/2 teaspoons paprika
- 4 (1/2- to 1-pound) pork tenderloins
- 1 teaspoon salt
- 1 teaspoon pepper
- Miniature Buttermilk Biscuits

Directions

1. STIR together first 5 ingredients until well blended.
2. PLACE pork in a greased 15- x 10-inch jellyroll pan; sprinkle evenly with salt and pepper. Pour honey mixture evenly over pork.
3. BAKE at 375° for 20 to 30 minutes or until a meat thermometer inserted into thickest portion of pork registers 160°, basting occasionally. Remove pork to a wire rack, and let stand 10 minutes before slicing.
4. POUR pan drippings into a 3-quart saucepan, and cook, stirring often, over medium-high heat until slightly reduced and thickened for sauce. Serve pork with split Miniature Buttermilk Biscuits and reduced sauce.