

Double Smoked Bacon Wrapped Pork Tenderloin Smoked Cheddar and Bacon Potato Tart with Apple Cranberry Sauce

Ingredients:

- Pork Tenderloin
- Double Smoked Bacon
- Wood Chips
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- Smoked Cheddar
- Potatoes
- Bacon Trimmings
- Shallots
- Garlic
- Salt
- Pepper

- Apples
- Cranberries
- Onions
- Garlic
- Cranberry Juice

Procedure:

Wrap the pork tenderloin with the bacon and smoke lightly over the wood chips. Let stand overnight in the fridge. Assemble the potato tart in a deep casserole dish. Starting with potatoes then cheese and the shallots and garlic. Continue to alternate the layers until you reach the top of the pan. Wrap with saran wrap and then tin foil. Bake in a 350-degree oven for 40-50 minutes until the potatoes are knife tender. Let cool and place in fridge overnight to "set up".

The next day unmold the tart onto a cutting board and portion into desired shapes and sizes (portion sizes). Sear the pork and place in a preheated 400-degree oven and place the tart in the oven to heat through.

The sauce ingredients, sweat the onions and garlic then add the cranberries and apples. Deglaze the bottom of the pot with the cranberry juice bring to the boil and simmer till apples are soft. Puree and strain and serve.