

FIRST PLACE

GERALDINE TAIT

HUMESTON, IOWA

PORK TENDERLOIN W/PEACH DESSERT

Ingredients:

- (1) 8oz pork tenderloin, butterfly cut
- (1) Packet of shake & bake for pork
- (1) Ear of corn
- 2 tbsp. butter
- Salt & pepper for seasoning
- (1) Packet Conford Foods roasted potato seasoning mix
- Butter flavored Pam
- (1) Russet potato
- (2) Oatmeal raisin cookies
- (2) cans peach halves w/syrup

Preparation:

Line baking pan with aluminum foil for ease of cleanup

Coat tenderloin with Shake & Bake for Pork. Place on pan

Shuck and clean the ear of corn, coat with butter and season with salt and pepper, wrap in aluminum foil. Place on sheet pan.

Wash and cut the russet potato into 8 pieces as steak fries, spray with Pam butter flavored cooking spray and coat with a packet of Conford Foods roasted potato seasoning mix. Place on sheet pan.

Place cookies in a small Corning ware dish, place peach halves on top of them and cover with syrup. Cover dish with aluminum foil. Place on sheet pan.

Heat oven to 400 degrees and bake for 40 minutes or until meat is thoroughly cooked.