Smoky Pork Tenderloin

1 pound pork tenderloin

2 teaspoons smoked paprika

3/4 teaspoon salt

1/2 teaspoon black pepper

1/2 teaspoon cumin

2 Tablespoons oil

1 large sweet potato

1/4 cup cider vinegar

3 Tablespoons honey

1 teaspoon Dijon mustard

2 thyme springs

1 Tablespoon butter

Combine paprika, 1/4 t. salt, pepper and cumin.

Sprinkle over pork.

Combine 1/8 t. salt, vinegar, honey, mustard and thyme is saucepan.

Bring to a boil. Cook 3 minutes.

Remove from heat. Remove thyme sprigs. Whisk in melted butter.

Heat 1 T. oil in skillet. Brown pork on each side.

Slice potatoes into 12 wedges.

Place on foil lined baking sheet.

Drizzle with 1 T. oil.

Sprinkle with salt.

Bake 10 minutes at 450.

Add browned pork to pan and roast another 10-15 minutes until internal temperature reaches 140.

Remove pork and let rest 10 minutes.

Remove potatoes and drizzle with half of the sauce.

Slice pork and drizzle with remaining sauce.