Apple Bacon Stuffed Pork Tenderloin

3 slices bacon, cut into 1/2" pieces

1 Granny Smith apple, peeled and chopped

1/2 onion, chopped

1 teaspoon minced fresh thyme

3/4 cup gruyere cheese, shredded

Cook bacon in skillet until crispy.

Add apple, onion and thyme.  Cook 4-6 minutes until apple is softened.

Transfer to bowl and let cool 10 minutes.

Stir in gruyere.  Wipe skillet clean.

Cut tenderloins in half horizontally, stopping 1/2" from edge.

Open tenderloins, cover with plastic wrap and pound to 1/4 " thickness.

Trim to a rectangle and sprinkle 1 c. stuffing over bottom half of tenderloin.

Roll into a tight log and tie and 1” intervals with twine.

Sprinkle each tenderloin with 3/4 t. salt and 1/4 t. pepper.

Heat oil in skillet.  Add tenderloins and brown on all sides. (6-8 minutes)

Transfer roast to oven and roast 20 minutes until temperature reaches 140.

Transfer to a cutting board and let rest 10 minutes.

Remove twine and slice into 1" pieces.