Bacon Wrapped Pork Tenderloin

2 teaspoons salt

1 Tablespoon sugar

1 boneless pork tenderloin

2 teaspoons herbs de Provence

10 slices bacon

​Combine sugar and salt.

Sprinkle over pork.

Wrap in plastic wrap and refrigerate 1-24 hours.

Lay bacon and foil lined baking sheet in overlapping rows. ​

Unwrap pork and pat dry with paper towels. Lay on top of bacon. Season with pepper and herbs de Provence.

Carefully fold bacon over pork to enclose.

Bake 30-40 minutes at 250. (Until temperature reaches 90 degrees.)

Increase temperature to 475 and cook pork for another 15 minutes. (Until temperature reaches 130.) Let pork rest 15 minutes before slicing.

Slice and serve.