

# Blueberry Barbecue Sauce

Servings: 4

Prep Time: 75 min

Cook Time: 15 min



## INGREDIENTS

- 2 cups fresh or frozen blueberries
- 3/4 cup ketchup
- 1/2 cup cider vinegar
- 1/2 cup packed light brown sugar
- 1 tablespoon light molasses
- 1 teaspoon chili powder
- 1 teaspoon ground black pepper
- 2 pork tenderloins (1-1/2 - 2 pounds)

## INSTRUCTIONS

- 1 Combine blueberries, ketchup, vinegar, brown sugar, molasses, chili powder and black pepper in medium saucepan.
- 2 Stir in 1/2 cup water.
- 3 Bring the mixture to a boil over high heat, stirring constantly.
- 4 Reduce heat to low and simmer, stirring occasionally until sauce is slightly thickened and chunky.
- 5 Cool to room temperature then refrigerate until ready to use.
- 6 In a bowl or glass baking dish, coat the tenderloins with 2/3 cup of the sauce.
- 7 Cover and refrigerate 1 to 4 hours.
- 8 When ready to cook, preheat the oven to 400°F.
- 9 Place the tenderloins in a roasting pan.
- 10 Discard any marinade left in the bowl.
- 11 Roast 15 minutes.
- 12 Turn the tenderloins and spoon on 1/4 cup of the remaining barbecue sauce.
- 13 Roast 12 to 15 minutes longer to an internal temperature of 160°F.
- 14 Remove to a platter, cover loosely with aluminum foil and set aside 5 minutes until the temperature rises to 165°F.
- 15 Slice 1/2-inch thick and serve with additional barbecue sauce, if desired.



Grab a  
boost of  
**blue**