

Apricot Sauce

(Serve with pork).

1 (18 oz) jar apricot preserves

1/4 tsp salt

1/8 tsp crushed red peppers

1/8 tsp black pepper

1 lemon, juiced

In small nonstick skillet, stir together all ingredients.

Bring to a simmer over low heat, stirring until preserves melt and a sauce forms, about 5 minutes.

Drizzle over cooked pork tenderloin.