

PORK TENDERLOIN IN MODEL T COOKER

By D.D.

2 ½ lbs.	Lean Pork Tenderloin	
1	Green Bell Pepper.....	diced
½	Large Yellow Onion.....	diced
1	Can of Cream of Mushroom Soup.....	add
1	Packet of Lipton Onion Soup Mix.....	add
1 Tbsp	Cooking Oil.....	add
1 Tbsp	Flour.....	add
1/2 tsp	Ground Pepper.....	add
1/4 Cup	Water.....	add
1	Oven Cooking Bag	

INSTRUCTIONS

1. Dice Pepper and Onion
2. Mix dry ingredients with water, cooking oil & mushroom soup
3. Add Pepper & Onion to mixture
4. Place meat in Oven Cooking Bag
5. Add mixture to Cooking Bag
6. Seal Cooking Bag after covering meat with mixture
7. Cover Cooking Bag with Foil
8. Place Foil Bag in Model T Cooker
9. Fill Cooker with Water
10. Cook for 1 1/2 hr then turn Foil Bag so meat cooks 2nd side for 1 1/2 hr.
11. Remove, Drain juices into cruet,
12. Slice and Serve with potatoes and a vegetable as desired

Manifold Cooker Recipe— Good Eatin'!



A note from D.D.- Each time I have made this dish I have prepared it in the morning, put it in the car, driven all day and had it for dinner. I always turned the foil wrapped bag when stopping for lunch so it would cook evenly so I can't give you a definite mileage, sorry. It always have been thoroughly cooked which is necessary for any pork produce. Precooking is a nice idea.

**Note from the
editor:
Special thanks to**

D.D.

**for submitting this
article**