



Ingredients:

3-4 pound pork loin
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Large purple onion
One pound bacon

½ stick butter
½ cup brown sugar
¼ cup Worcestershire sauce

What To Do:

Preheat oven to 350 degrees.

Remove excess fat from loin, and butterfly slice lengthwise, but don't cut all the way thru the loin.

Place slices of purple onion inside, be generous, and close loin up.

In a baking dish, place loin and wrap bacon around loin so each slice overlaps. Tuck the bacon underneath.

On top of stove, melt butter, brown sugar, light or dark, dark is better, and Worcestershire sauce. Mix well and pour over loin. (The proportions for the glaze can change according to personal taste, once you get the hang of it.)

Bake in 350-degree oven approximately one hour.