



MAGIC MEDALLIONS OF PORK

- 1 tablespoon KC Masterpiece® Barbecue Seasoning
- 1 1/2 pounds pork tenderloin, trimmed
- 2 tablespoons olive or vegetable oil
- 1 cup peeled carrots, thinly sliced
- 1/2 cup KC Masterpiece® Original Barbecue Sauce
- 1/4 cup water
- Cooked rice

PREP TIME:
4 Minutes

COOKING TIME:
30 Minutes

TOTAL TIME
 34 Minutes

SERVES: 4


Preheat oven to 350° F. Sprinkle KC Masterpiece® Barbecue Seasoning over sides of pork tenderloin and rub into surface; set aside.

In a Dutch oven or ovenproof skillet, heat oil over medium heat. Brown tenderloin on all sides, about 4 minutes per side. Scatter carrots around pork. Mix KC Masterpiece® Original Barbecue Sauce with water and pour over carrots.

Roast in oven uncovered for 15 minutes or until carrots are tender and pork is cooked through. Slice pork into 1/2-inch medallions and spoon pan sauces over top. Serve with rice.


Answer: "Harry Potter and the Sorcerer's Stone"

In "Harry Potter and the Goblet of Fire," the students sing "Hogwarts, Hogwarts, Hoggy Warty Hogwarts," the school song. The lyrics first appeared in which Potter novel?

QUESTION:

MOVIE TRIVIA
FAMILY THEATER



 Cut around border. Then, fold card in half to insert in sleeves.