Pork Tenderloin

Ingredients:

* 18 oz pork tenderloin
* ½ tsp salt
* ¼ tsp pepper
* ½ tsp chili powder
* ½ tsp ground cumin
* ½ tsp cinnamon
* 1 Tbsp olive oil
* ¼ cup brown sugar
* ½ Tbsp garlic, finely chopped
* ½ Tbsp Tabasco sauce or Louisiana hot sauce
* 3 Tbsp ketchup (optional)

Instructions:

Preheat oven to 350°.

Stir together salt, pepper, chili powder, cumin, and cinnamon. Coat pork with the spice rub.

Heat 1 Tbsp olive oil in 12-in skillet over moderately high heat and brown pork, turning.

Stir together brown sugar, garlic, and Tabasco (and ketchup, if using). Pat mixture on top of pork, then place in a pan and cook in oven for about 20 minutes.