Caramelized Pork Tenderloin

Ingredients

- 1 pork tenderloin (1 pound)
- 1/4 cup packed brown sugar
- 4 garlic cloves, minced
- 1 tablespoon Montreal steak seasoning
- 2 tablespoons butter

Directions

1. **Cut pork into 4 pieces and pound with a meat mallet to 1/4-in. thickness. In a shallow bowl, mix brown sugar, garlic and steak seasoning. Dip pork in brown sugar mixture, patting to help coating adhere.**

2. **In a large skillet, heat butter over medium-high heat. Add pork; cook 2-3 minutes on each side or until tender.**

3.