Stuffed Pork Tenderloin

1/2 onion
2 pods garlic
1/4 red bell pepper
1/2 apple
Tbs dried cranberries
Sweet Cornbread Mix
Chicken Broth
Maple Smoked Bacon

Cook sweet cornbread according to recipe on box.
Dice onion, pepper, apple, garlic, and cranberries sauté in butter. Add a little white vine.
Crumble cornbread into sauté. Add a little chicken broth.
Salt and Beat pork flat, cover with cornbread stuffing, roll up and wrap with bacon. Hold pork and bacon together with tooth-picks.
Put in oil coated roaster and cook covered for one hour at 350.
Remove lid and cook for another 30 minutes to make bacon crispy.