

Pork Tenderloin a la Broome

Source: Frank

Ingredients

(none recorded)

Method

Heat oven to 425 degrees.

Brown pork tenderloins in clarified butter in heavy pan. Transfer to roasting pan and roast in oven 8-10 minutes.

Meanwhile, deglaze the pan with cider vinegar, brown sugar. Add chopped dates and fresh figs.

Serve with mixed vegetables - julienne different peppers, mushrooms, asparagus, with purple basil at end.