

Pork Tenderloin (Dates and Figs)

Source: ? Frank found it somewhere...

Ingredients

(none recorded)

Method

425 oven.

Saute to brown in clarified butter. Transfer to another pan - roast 6-8 minutes.

Deglaze pan with cider vinegar, brown sugar, add dates, fresh figs.

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