

Pork Tenderloin Medallions with Port, Dried Cherries and Rosemary

Servings: 3

Source: *The New Best Cookbook*, p. 468

Ingredients

- 1 teaspoon Salt
- ½ teaspoon Pepper
- 1 lb. Pork Tenderloin, Trimmed Of Silver Skin
- 2 Olive Oil

Method

Cut tenderloin into 1-inch slices and pound to ¾-inch with flat side of chef's knife blade.

Sprinkle the salt and pepper over both sides of the pork slices. Heat the oil in a large, heavy-bottomed skillet until shimmering. Working in batches of no more than six slices to avoid overcrowding, sear the medallions without moving them until browned on one side, about 80 seconds (the oil should sizzle but not smoke). Turn the medallions with tongs to avoid scraping off the sear; sear until the meat is mostly opaque at the sides, firm to the touch, and well browned, about 80 seconds. Transfer the pork to a plate; continue with one of the pan sauce recipes that follow, using the drippings in the pan as the base for the sauce.

Port, Dried Cherries and Rosemary Sauce

⅓ c. port, ½ c. dried cherries, ⅔ c. chicken broth, 2 tsp. minced fresh rosemary leaves, salt and pepper

1. Prepare the pork as directed and transfer to a plate.
2. Set the now-empty skillet used to cook the pork over medium-high heat and add the port and cherries. Cook, scraping the pan bottom with a wooden spatula to loosen the browned bits, until the liquid reduces to about 2 tbsp, 2 to 3 minutes. Increase the heat to high and add the broth, rosemary, and any accumulated pork juices from the plate. Cook until the liquid reaches the consistency of maple syrup, about 2 minutes. Add salt and pepper to taste.
3. Reduce the heat to medium and return the pork to the pan, turning the meat to coat. Simmer to heat the pork through, about 3 minutes. Season with salt and pepper to taste. Transfer the pork to a serving plate and spoon the sauce over the meat. Serve immediately.

Cream, Apples and Sage Sauce

1 tbsp unsalted butter, 1 Granny Smith apple, peeled, cored, and cut into 12 slices, ½ medium onion, sliced thin (about ½ cup), ⅓ cup apple cider, 3 tbsp applejack or brandy, ½ c chicken broth, 2 tbsp fresh sage leaves, ¼ c heavy cream, salt and pepper

1. Prepare tenderloin as directed and transfer to a plate.
2. Set the now-empty skillet used to cook the pork over medium-high heat and add the butter. Swirl the pan until the butter melts. Add the apple and onion and saute until the apple

starts to brown, about 4 minutes. Add the cider and applejack and simmer, scraping the pan bottom with a wooden spatula to loosen the browned bits, until the liquid reduces to a glaze, about 2½ minutes. Increase the heat to high and add the broth, sage, and any accumulated pork juices from the plate. Cook until the liquid reaches the consistency of maple syrup, about 3 minutes. Add the cream and cook until reduced by half, about 2 minutes.

3. Reduce the heat to medium and return the pork to the pan, turning the meat to coat. Simmer to heat the pork through and blend the flavors, about 3 minutes. Adjust the seasonings with salt and pepper to taste. Transfer the pork to a serving plate and spoon the sauce over the meat. Serve immediately.