

ROASTED PORK TENDERLOIN WITH PINOT NOIR CHERRY SAUCE

Servings: 2

Roasted Pork Tenderloin is tender and juicy, and delicious served with a delicious Pinot Noir Cherry Sauce. It's a quick and easy recipe, both basic and elegant, simple to make but it will dress up your dinner table in the cold winter months.



INGREDIENTS:

- 1 pork tenderloin, approximately 1 to 1.25 lbs
- 2 Tbsp olive oil
- 1/3 cup diced white onion
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1/2 tsp crushed red pepper flakes
- 1 1/2 cups Pinot Noir
- 2 Tbsp dijon mustard
- 2 Tbsp honey
- 2 cups (10 oz) pitted sweet cherries, fresh or frozen
- 1 Tbsp butter

PREPARATION:

1. Heat the oven to 400 degrees.
2. Prep your tenderloin. Slice off the silverskin - that silvery white stretch of connective tissue that runs the length of the tenderloin. Pat the tenderloin all over with paper towels to dry, then sprinkle generously with salt on all sides. Let sit at room temperature for 30 minutes.
3. Add the oil to an oven safe skillet and set it over high heat. When the oil is hot and shimmering, add the tenderloin. Let it sear on one side, undisturbed, for about 3 minutes, until brown. Turn the tenderloin in the pan, letting it brown on all sides. Remove the pork to a plate.
4. Turn the heat down to medium low and add the chopped onion. Cook, stirring occasionally, until translucent and just barely beginning to brown, 3 to 5 minutes.
5. Add the cumin, coriander, and red pepper flakes. Cook, stirring constantly, for 1 minute to toast the spices.
6. Turn the heat to high and add the wine into the pan. Use a wood spoon to stir and scrape any brown bits from the bottom of the pan. Reduce by half; about 8 minutes.
7. Stir in the honey, then add the cherries. Return to a rolling boil, then remove from heat and whisk in the mustard.
8. Add the pork back to the pan and turn it around to coat with the cherry sauce. Place the pan in the oven and cook, uncovered, until the inside of the thickest part of the tenderloin registers 140 degrees, about 20 minutes.
9. Remove the pork from the pan, and cover to keep it warm.
10. Set the skillet over medium high heat and let the cherry sauce simmer until thickened slightly - about 5 minutes.
11. Remove the pan from the heat and stir in 1 Tbsp butter. Pour the sauce onto your serving platter, place the tenderloin over the sauce and serve. Serve with pan fried potatoes or Lyonnaise potatoes and a side salad for a nice cold weather meal.

*Suggested Wine Pairing:
Sarah's Vineyard Estate Pinot Noir*

