

Pork Tenderloin in a Cherry - Rosemary Sauce

Serves 4

Ingredients:

8 ounces Pork Tenderloin, trimmed of silver skin and excess fat
1/2 cup Dark Sweet Cherries, stemmed and pitted
3 tablespoons Port Wine
1 tablespoon Balsamic Vinegar
2 cloves Garlic, peeled and minced
1/3 cup Shallots, peeled and cut crosswise into 1/2 inch thick slices
1 1/2 tablespoons Fresh Rosemary Leaves, chopped
1 teaspoon Olive Oil
Salt and Pepper
1/4 teaspoon Arrowroot

Instructions:

1. Place pork tenderloin in a zip-lock bag. Add cherries, red wine, balsamic vinegar, garlic, shallots and rosemary. Mix well. Marinate in refrigerator overnight.
2. Preheat oven to 375 degrees. Heat oil in oven safe pan.
3. Remove pork from marinade and pat dry. Place the pork in the heated oil. Brown on all sides, 3 to 4 minutes total. Pour marinade over browned pork and roast in oven for 10 to 15 minutes, until pork reaches 145 degrees. Baste twice with the marinade. Remove pork from pan and allow to rest about 10 minutes prior to slicing.
4. Place pan with cooked marinade over medium heat. Stir in arrowroot and cook until thickened, stirring frequently.
5. Season with salt and pepper to taste.

Works well with a wild rice pilaf.