

## **PORK TENDERLOIN WITH ROSEMARY & APPLESAUCE**

Source: FOOD & WINE January 2002

Cook/Prep Time: less than 1 hour

### **INGREDIENTS:**

3 large Granny Smith apples, peeled/cored/thinly sliced  
1/2 C dry white wine  
1/4 C water  
1 TBS sugar  
1 1" piece fresh ginger, peeled/thickly sliced & lightly smashed  
1 cinnamon stick, broken in half  
3 TBS unsalted butter  
1 TBS extra-virgin olive oil  
2 3/4lb pork tenderloins, cut into 1 1/2" medallions & flattened slightly  
Salt & freshly ground black pepper  
1 rosemary sprig, broken into 1" pieces

### **DIRECTIONS:**

In large saucepan, combine apples with wine, water, sugar, ginger, cinnamon sticks + 1 TBS butter - bring to simmer - cover/cook over moderately low heat, stirring occasionally, till apples are tender (about 12 minutes). Uncover & cook, stirring till liquid is nearly evaporated (about 5 minutes more) - discard ginger & cinnamon sticks.

In large skillet, heat olive oil till shimmering. Season pork medallions with salt & pepper - add to skillet & cook over high heat, turning once, till browned (about 10 minutes) - transfer pork to plate & keep warm.

Return skillet to high heat & add remaining 2 TBS butter + rosemary - cook, stirring, till rosemary browns & butter is fragrant (about 2 minutes) - discard rosemary sprig. Spoon applesauce onto plates & top with pork - spoon rosemary butter over pork - serve.

Serves: 6