

## Raspberry Pork Tenderloin

SOURCE: [Dierbergs.com](http://Dierbergs.com)

### INGREDIENTS:

1 pork tenderloin, about 1 lb  
1/4 C flour  
1/2 ts salt  
1/4 tsp ground black pepper  
1 TBS olive oil  
1 TBS butter or margarine  
1/2 C chopped shallot (about 2 large)  
2 cloves garlic  
1/4 C port wine OR merlot  
1 C beef broth  
1/4 C seedless red raspberry preserves  
1/2 C fresh raspberries (optional)

### DIRECTIONS:

Cut pork into 1" medallions. With mallet or heel of hand, flatten to 1/2" thick medallions. On sheet of waxed paper, combine flour, salt + pepper. Coat both sides of medallions with seasoned flour. In large skillet over medium-high heat, melt together oil + butter. Cook medallions 2-3 minutes per side or till nicely browned - remove from skillet. Add shallots + garlic to skillet - cook 1 minute - add wine, stirring to scrape up browned bits - stir in broth + preserves. Bring to boil - cook for 2 minutes. Return pork to skillet - cook additional 2 minutes, turning once to coat with sauce. Serve immediately, garnished with fresh raspberries, if desired.

Makes 4 servings