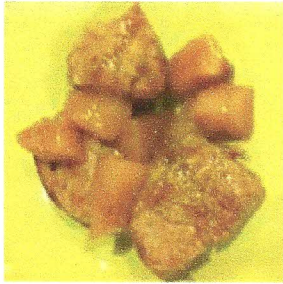


Pork Tenderloin with Apples allrecipes.com



Rated: ★★★★★

Submitted By: Kristy Bachelder

Photo By: angela

Prep Time: 15
Minutes

Cook Time: 45
Minutes

Ready In: 1
Hour

Servings: 4

"Pork tenderloin is cooked to perfection and served with a sauce made of fresh apples and Riesling wine in this simple, yet elegant dish."

INGREDIENTS:

1 tablespoon olive oil	vinegar
1 pork tenderloin, cut in half	1/2 teaspoon ground cinnamon
salt and pepper to taste	1/4 teaspoon ground nutmeg
1/2 cup Riesling wine	1 1/2 teaspoons packed brown sugar
2 apples - peeled, cored and chopped	1/2 teaspoon cornstarch dissolved in
1/2 cup chicken stock	2 tablespoons water
1 tablespoon apple cider	

DIRECTIONS:

1. Heat the olive oil in a skillet over medium-high heat. Season the pork tenderloin halves with salt and pepper to taste, then cook in the hot oil until evenly browned on all sides, about 8 minutes. Reduce the heat to medium-low, and cook until the pork is no longer pink in the center, turning occasionally, about 25 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Place the pork onto a plate, cover with two layers of aluminum foil, and allow to rest in a warm area for 10

minutes.

- 2.** While the pork is resting, pour the wine into the pan; bring to a simmer while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Simmer for 2 minutes, then add the apples, chicken stock, vinegar, cinnamon, nutmeg, brown sugar, and nutmeg. Cook and stir until the apples are tender, about 10 minutes. Stir cornstarch mixture into the simmering sauce to thicken. Cook and stir 1 minute more until the sauce thickens and is no longer cloudy.
- 3.** Slice the pork tenderloin into 1/4 inch thick slices, and arrange on a serving platter. Pour the apple sauce over meat to serve.