

# Pork Tenderloin with Sauce Poivrade

*Serve with a classic pairing of mashed potato and a green veggie like steamed broccoli or Brussels Spouts.*

## Ingredients:

1 pork tenderloin, about 1 1/4 pounds, trimmed of silverskin, tied if necessary  
1/2 teaspoon salt  
1 tablespoon pepper  
2 tablespoons olive oil  
2 cups chicken broth or one cup beef and one cup chicken broth

2 tablespoons black currant jelly or blackberry preserves  
1 tablespoon red wine vinegar  
2 teaspoons freshly cracked black pepper  
salt as desired (for sauce)  
1 teaspoon of cornstarch dissolved in about a tablespoon of water

## Directions:

Preheat oven to 350 degrees F. Rub tenderloin with salt and freshly cracked black pepper and sear in hot pan with olive oil. When browned on all sides, remove to a small ovenproof dish (set the pan aside off the heat for the sauce) and roast tenderloin until a thermometer reaches 145 (pink in the middle) to 160 degrees in the thickest part, about 25 minutes or so for pork cooked as shown in the photos. Remove and tent with foil for 10 minutes.

After the tenderloin is in the oven for about 15 minutes, in the pan you seared the tenderloin in, add 2 cups of chicken broth, the jelly, and the red wine vinegar. Bring to a boil and reduce to about one cup. Taste, stir in cracked pepper as desired. (If serving children, keep the heat level in mind when you add that pepper.) Stir in the cornstarch mixture and simmer a few minutes to thicken. Taste and add salt if desired. Keep warm.

Slice tenderloin thinly on the diagonal. Mix any accumulated juices into the sauce. When serving, serve three to four slices per person, drizzle a bit of sauce over each portion and pass the rest of the sauce.

*Notes: The best results will come from using a home-made or really good quality chicken stock and the currant jelly, which is not as sweet as most jams/jellies. Substitutions can be made, but try to stay with a good quality dark jelly or the sauce will be overly sweet.*

