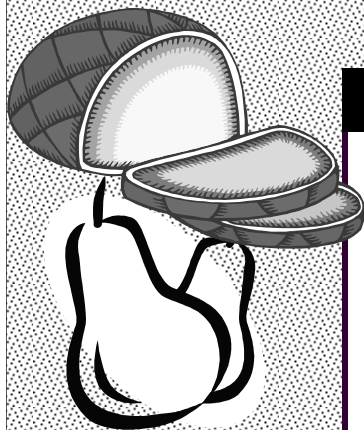


Herbed Pork Tenderloin with Bartlett Pear Port Sauce

Makes 6-8 servings.



Pairings

California Pinot Noir, Montepulciano d'Abruzzo and Sicilian reds. Portuguese reds and Washington Syrah work well. For whites, try oaked Viognier and oaked Pinot Gris, as well as dry Rose' on warm days.

Ingredients

2 lbs pork tenderloin	½ cup orange juice
4 Tbsp Herb de Provence	2 tsp Dijon mustard
1 ½ Tbsp olive oil	2 to 3 very ripe Bartlett pears, peeled, cored and sliced
2 cloves garlic, minced	
Salt and Pepper	
1 ¼ cups ruby port	

Preparation

1. Preheat oven to 400 degrees.
2. Rinse and dry tenderloins. Remove any fat and silver skin.
3. Mix 1 ½ Tbsp olive oil with herb de Provence and minced garlic.
4. Add to pork Tenderloins in a re-sealable plastic bag. Allow to marinate for 30 minutes to 24 hours.
5. Add ½ Tbsp olive oil to a large skillet over medium-high heat.
6. When oil is hot place tenderloin in pan and cook until browned on all sides.
7. Remove tenderloin from skillet and place on a baking sheet
8. Finish cooking the tenderloin in the oven for 20 to 30 minutes or until reaches an internal temperature of 170 degrees.
9. Meanwhile, add port, orange juice and mustard to the skillet, whisking until smooth.
10. Add pears and cook over medium heat until pears are soft and liquid has reduced by about half.
11. Remove pork and allow to rest for approximately 5 minutes before slicing.
12. Serve pork with sauce and enjoy!

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