

Pan Seared Pork Tenderloin with Rosemary Balsamic Orange Sauce



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Source: Adapted from the Cooking Channel, Kelsey Nixon

Start to Finish Time: 1 hour 10 minutes

Preparation Time: 20 minutes

Cooking Time: 30 minutes

Description: A delicious pork recipe.

Categories: Main Dish - Pork

Servings: 6

Suggested Wine: 2010 Syringa Winery Sangiovese

Ingredients - Pork

6 T Garlic Infused Olive Oil

1 T Black Pepper

1 T Sea Salt

2 t Orange Zest

Juice of 1 Orange

2 t fresh Rosemary leaves, minced

2 1/2 lbs Pork Tenderloin

Ingredients - Pan Sauce

1 lg Shallot, minced

4 med Green Onions, diced

1 c Sangiovese Red Wine

1/2 c Chicken Stock

3 T cold unsalted Butter, cut into small pieces

1 T Balsamic Vinegar

1 t fresh Rosemary leaves, minced

1 t Orange Zest

Juice of 1 Orange

Sea Salt and fresh Black Pepper

Sage leaves and Lemon

Thyme leaves, chopped

Directions - Pork

Preheat the oven to 375 degrees F. Mix 3 tablespoons garlic infused olive oil, freshly ground black pepper, salt, orange zest, orange juice and minced rosemary in a small bowl. Rub the oil mixture all over the trimmed pork tenderloins and place them in a large baking dish. Cover and let the pork marinate 20 minutes.

Heat the remaining 3 tablespoons garlic infused olive oil in a large skillet over medium-high heat. Add the pork and sear, cooking until browned on all sides. Remove the pork tenderloins from the skillet and place into an oven-safe dish; cover. Roast the pork until a meat thermometer inserted into the thickest part of the meat reads about 145 degrees F or about 25 minutes.

Directions - Pan Sauce

After searing the pork tenderloins, pour off the majority of the cooking fat leaving any browned bits. Heat the pan over medium-high heat and add the shallots, onions and wine. Continue cooking until most of the wine has cooked off, scraping the bits off the bottom of the pan.

Add the stock and the orange juice and continue cooking until the sauce has reduced by half. Remove the pan from the heat. Stir in the butter, 1 tablespoon at a time, until fully incorporated. Add the vinegar, chopped thyme and sage, salt, and pepper, to taste. Spoon the sauce over the pork or meat and serve.

