

## Seasonal Eating



# Cranberry Roasted Pork Tenderloin

- 2 pork tenderloins (about 1 pound each)
- 1/2 cup dried cranberries or cherries
- 1/3 cup dry red wine
- 1/4 cup balsamic vinegar
- 3/4 cup cranberry juice (100% juice, not cocktail)
- 4 cloves garlic, minced
- 6 shallots, peeled and cut in half lengthwise
- 3 tablespoons fresh rosemary
- 2 tablespoons olive oil
- Salt and pepper to taste

Rinse pork tenderloins, pat dry and place in a shallow glass or ceramic baking dish. Set aside. Whisk together the cranberries, wine, vinegar, cranberry juice, garlic, shallots and rosemary in a bowl. Pour this mixture over the pork, cover and refrigerate 2 to 3 hours or overnight, turning the pork several times. Heat the olive oil in a large, ovenproof skillet over medium heat. Remove the pork from the marinade (reserve marinade) and place the pork in the heated skillet. Cook the pork on all sides, 5 to 6 minutes total time, until light brown. In a saucepan, bring the reserved marinade to a boil and boil for 10 minutes. Pour the reserved marinade over the pork and place the skillet in a 375 degree oven. Roast, basting several times, 20 - 30 minutes or until a meat thermometer registers 160 degrees. Remove the pork from the baking dish and place on a grooved carving board. Cover pork loosely with foil and let it rest 5 to 10 minutes before carving. Season with salt and pepper. Slice into 1/4 inch pieces and spoon the pan juices, shallots and cranberries over the top.