

# Love Me Tender(loin)



Succulent pork tenderloin medallions seared and served with a Port wine reduction.

Serves 4

2T olive oil

1 1/2 pounds pork tenderloin, trimmed, sliced into 2" thick medallions

salt and pepper

1c Port wine

1c chicken stock

1/4c butter

1T balsamic vinegar

Season pork medallions with salt and pepper. Heat olive oil in heavy skillet over medium~high heat and sear medallions, about 3 minutes each side. Remove from skillet and place on plates.

Add Port wine to pan, deglaze scraping up browned pieces from bottom of skillet, and cook until wine is reduced to 2T. Add chicken stock and cook until sauce is thick and syrupy.

Whisk in butter, a little at a time. Stir in vinegar. Adjust seasonings and spoon sauce over pork medallions.

## Prepare Ahead Tip

Pork and sauce can be prepared, cooled and refrigerated. Reheat on stovetop but do not overcook or pork will become tough.