

Pan-seared pork tenderloin with zippy cherry rhubarb chutney

Sara Gore explains how to make a sweet and succulent meal for spring

INGREDIENTS

Chutney

- 2 T butter
- 1/2 C onion, chopped
- 2 cloves garlic, chopped
- 1 T ginger, chopped
- 3/4 C tart cherry juice (preferably Red Jacket Orchards)
- 1/4 C red wine vinegar
- 1/4 C water
- 2 T sugar
- Zest of 1 orange
- Juice of 1 orange
- Pinch of cinnamon
- 1/2 C currants
- 2 C rhubarb, trimmed and sliced crosswise into 1/2-inch pieces

Pan gravy

- 2 tsp Wondra or cornstarch
- 1/4 C sherry
- 1/2 C chicken stock
- Pork tenderloin (1 1/4 lbs.)
- Fresh-picked thyme leaves

DIRECTIONS

Preheat oven to 400 degrees.

In a sauté pan over medium-high heat, melt butter, add onions and saute until cooked through. Add garlic and ginger and saute 1-2 more minutes. Add rest of the chutney ingredients and cook down for 8–10 minutes. Gently stir and allow to thicken, but try to maintain integrity of the rhubarb. Add salt and pepper to taste. Keep warm.

Take the tenderloin out of the fridge 20 minutes before cooking. Generously crust pork with salt and pepper. In an ovenproof saute pan over medium-high heat, add oil and sear the tenderloin on all sides, about 5–7 minutes.

Finish tenderloin in the saute pan in the oven and roast 15 to 20 minutes or until the internal temperature reaches 145 degrees. Remove from the oven, and place on cutting board. Tent the pork with foil and let it rest about 5 minutes before serving.

Make a **slurry** with Wondra and sherry. Deglaze pan including drippings over medium-high heat with chicken stock and slurry. Stir and scrape down sides with a wooden spoon until it makes a cohesive sauce. Season to **taste**.

Slice tenderloin and serve on a platter family style. Pour pan gravy over pork. Garnish generously with fresh-picked thyme leaves. Serve chutney on the side. Enjoy!

**A slurry is made in a separate cup by mixing together the cornstarch and a cold liquid ingredient so that you prevent lumps when mixed into a gravy or sauce.*