



STERLING
VINEYARDS®



PORK TENDERLOIN WITH APPLE RAISIN CHUTNEY



INGREDIENTS

CHUTNEY

2 Apples, peeled, cored, and medium diced
1 Tablespoon butter
1/4 Cup STERLING VINEYARDS®
Reserve Merlot
1-2 Teaspoons brown sugar
1/2-1 Teaspoon lemon juice
1/4 Cup golden raisins
1 Teaspoon ground cinnamon

PORK TENDERLOIN

Pound pork tenderloin
Salt and pepper, to taste
Tablespoon Olive Oil

DIRECTIONS

1. Trim fat and silver skin from tenderloin and cut into 3/4-inch thick slices. Season all over with salt and pepper.
2. Heat a large skillet on medium-high. Add oil to pan and swirl to coat. Add medallions and cook 2-3 minutes on each side, turning once, until nicely bronzed. Remove to a clean plate.
3. For the chutney: Wipe out same pan with paper towels and put over medium heat. Melt butter in pan, add apples, and sauté for 1 minute. Add the wine, sugar, lemon juice, raisins, and cinnamon. Simmer for 2-3 minutes until apples are tender and liquid reduces to a thick sauce. Serve the chutney with the pork medallions.

Serves 4

