

## Roasted Pork Tenderloin With Apples

### INGREDIENTS

#### *Marinade*

2 Tbps calvados or apple brandy  
1/4 cup apple cider  
1 Tbps cider vinegar  
1/4 tsp cinnamon  
1/2 tsp rubbed sage  
1 tsp freshly ground pepper  
1 tsp salt  
2 Tbps soy sauce  
1 Tbps vegetable oil

#### *The Roast*

2 pork tenderloins, 3/4 lb to 1 1/4 pounds each, trimmed of fat and silverskin  
1 Tbps olive oil  
2 Granny Smith apples cored and thinly sliced

#### *Pan Sauce*

1/2 cup chicken stock  
1/4 cup apple juice

### DIRECTIONS

Combine all marinade ingredients in a small bowl. Put the tenderloins in a zipper-lock bag or bowl and pour marinade over. Marinate overnight (cover the bowl if used) in the refrigerator, turning occasionally.

About 30 mins before cooking, remove the meat from the marinade, reserving the marinade. Heat olive oil in an ovenproof skillet over medium-high heat. Brown the tenderloins lightly, turning them frequently to brown on all sides, 3 to 4 mins total. Remove the pork from the pan and set aside. Spread the apple slices in the pan and put the pork on top. Brush the pork with some of the reserved marinade and roast at 425 degrees for 12 to 15 mins, until the internal temp is 145 to 150 degrees.

Transfer the pork and apples to warm platter and cover loosely with foil while you prepare the sauce.

Add the chicken stock to the roasting pan and boil, scraping up any brown bits from the bottom; transfer to a saucepan. Add the reserved marinade and the apple juice to the saucepan and boil over high heat to reduce the sauce almost to a syrup. You should end up with about 1/4 cup of sauce. Taste for salt and pepper. Carve the pork into 1/2 inch thick slices, arrange the apples on top and pour the sauce over.

Serves 4 to 6.