

## Stuffed Pork Tenderloin Cranberry/Shallot Sauce

### **Ingredients:**

Pork Tenderloin  
Granny Smith Apples (or prunes)  
Shallots  
Dried Cranberries  
Merlot  
Minced Onion  
Brown Sugar

### **Preparation:**

#### **Tenderloin:**

Clean the tenderloin of all outside fat.

Push an old fashioned knife sharpener (not the electric gadget!) lengthwise through the tenderloin to create a hollow space in the center.

Stuff cylindrically shaped apple wedges (or prunes) from both ends into the hole.

Season with salt, pepper and sear in a moderately hot skillet until browned on all sides.

Do not finish the tenderloin yet, take it out of the skillet and keep it slightly warm.

#### **Sauce:**

Roast the finely minced shallots in the skillet until brown, add some of the Merlot and cook the roasted residue off the bottom.

Add the cranberries (soaked and simmered in Merlot) and reduce the liquid to a thick sauce, season with salt pepper and maybe, a little brown sugar, if the sauce is too tart. A little bit cranberry marmalade can add a nice touch.

Add the tenderloin and simmer 10 more minutes until the meat juices run clear. Let rest for 5–10 minutes.