

**PORK TENDERLOIN**  
**With Pomegranate Sauce**

4 Tsp Ground Cumin  
4 Tsp Ground Coriander  
4 Tsp Black Pepper  
4 Tsp Ground Cinnamon  
4 Tsp Salt  
2 Pork Tenderloins (each about 1 1/3 lb)  
6 Tblsp Olive Oil  
2 Cups Pomegranate Juice  
2 Tblsp Corn Starch  
2 Tblsp Wine Vinegar  
3 Tblsp Butter  
4 Tbl Pomegranate Seeds  
½ Cup Water

1. Stir together the 1<sup>st</sup> 5 ingredients; trim and pat dry the tenderloins; dredge with spice mixture until evenly coated.
2. Heat oil in large heavy skillet over moderately high heat until hot but not smoking. Reduce heat to moderate and cook pork, turning occasionally, until meat is browned on all sides and thermometer inserted diagonally into the center registers 135 degrees, approximately 20 minutes...if you take to 140, then it will overcook while sitting. Transfer pork to cutting board and let stand 10 minutes...reserve juices in skillet.
3. Pour off any fat. Add pomegranate juice to skillet and boil until reduced to about 1 cup...about 5 minutes. Stir together corn starch in some water and whisk in enough to slightly thicken.
4. Remove from heat, add vinegar to taste, then swirl in butter until incorporated. Stir in pomegranate seeds (optional). Season with salt to taste.
5. Slice pork diagonally, serve several slices and add sauce on top.

WNK  
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