

PORK TENDERLOIN with PLUM SAUCE

Ingredients:

- 4 pork tenderloins, trimmed, tied 2x2
- 1 pint plum jam
- 4 tbsp butter
- ½ cup red wine
- Salt & pepper

Directions:

- Tie 2 tenderloins together, rub with olive oil, salt & pepper.
- Preheat oven to 375°
- Brown in roasting pan in a little olive oil.
- Drain off oil, place on a rack in the pan in oven, and roast approximately 25 minutes or until internal temperature of 137° (check @ 20 minutes).
- Preheat plates in microwave.
- Remove roast & rack onto baking sheet, cover with aluminum foil to rest for 10 minutes.
- Place roasting pan on burner to brown the juices if necessary.
- Deglaze the roasting pan with 4 tbsp of butter, add plum jam, add red wine, stir until thickens.
- Slice tenderloins about ½" thick.
- Place 2 or 3 slices on plates and spoon plum sauce on top.