

PORK TENDERLOIN WITH BALSAMIC HONEY SAUCE & STRAWBERRIES

Serves 4 1½ lb Pork tenderloin, trimmed of excess fat

Salt and pepper

1 Tbsp Minced fresh rosemary

Oil for sautéing

⅓ Cup Chicken broth

¼ Cup ***Balsamic Honey Vinegar***

¼ Cup Dry sherry

2-4 tsp Sugar (if desired)

12 Large Strawberries, hulled and thickly sliced
Minced fresh chives

To prepare the pork: Preheat oven to 375°. Season tenderloins with the salt, pepper, and rosemary. Heat oil in a large heavy oven-safe skillet (even cast iron). Brown pork on all sides. Roast in the preheated oven until the pork is done, about 20 minutes. Remove to a platter, tent with foil, and let rest. Reserve skillet.

To prepare the Honey Balsamic sauce: Add chicken broth to the skillet the pork was cooked in, and heat to deglaze the skillet. Cook about 3 minutes until the stock is somewhat syrupy. Add the vinegar, sherry, and cook until the sauce is almost thick enough to coat a spoon. Taste the sauce, adding sugar if desired.

To prepare the strawberries: Rub a second heavy skillet with oiled paper towel and heat until almost smoking. Add the strawberries, and sear about 45 seconds, only turning once. Set aside.

To serve: Slice the pork into thick slices, spoon some seared strawberries beside it, and drizzle some of the sauce on the meat and the strawberries. Garnish with fresh chives and serve immediately.

Recipe courtesy of Molly Fowler, The Dining Diva