

Pork Tenderloin With Maple Glaze

Maple syrup is not just for breakfast. It can be use as a glaze on salmon, vegetables or pork. This recipe comes from my New England born husband, who feels anything with maple syrup has got to be good. He is right on this one. Maple syrup brings sweetness and warm color to the pork.

2 12- to 14-oz. pork tenderloins
2 tsp. crumbled dried sage leaves
1 Tbs. butter
6 Tbs. pure maple syrup
5 Tbs. apple cider vinegar
2 Tbs. white wine
2 tsp. Dijon mustard

Rub pork tenderloins all over with crumbled dried sage; sprinkle with salt and pepper. Melt butter in large nonstick skillet over medium-high heat until hot and bubbling. Add pork tenderloins and cook until brown on all sides, turning occasionally, about 6 minutes. Reduce heat to medium-low, cover and cook until thermometer inserted into pork registers 140°F, turning occasionally, about 10 minutes longer. Transfer pork to platter; cover to keep warm.

Whisk 5 tablespoons maple syrup, 5 tablespoons apple cider vinegar and Dijon mustard in small bowl to blend. Set aside. Add 2 tablespoons white wine to skillet and bring to boil, scraping up any browned bits. Reduce heat to medium-low. Return pork and any accumulated juices to skillet; add maple syrup mixture and turn pork in glaze just until coated, about 5 minutes or until sauce is thickened slightly. Remove from heat. Transfer pork to cutting board. Cut pork into 1/2-inch-thick slices. Stir remaining 1 tablespoon maple syrup into glaze. Season glaze to taste with salt and pepper. Arrange pork slices on plates. Spoon glaze over pork and serve. Makes 6 servings.

Bon Appetit!

Carol Frank