

Pork Tenderloin with Apple Brandy Sauce

Serves 2

- *1 pork tenderloin, cut into 1 inch slices
- *3 tablespoons butter
- *1 apple, peeled and sliced
- *1 shallot, minced
- *1/4 cup brandy
- *1/4 cup apple cider
- *1/2 cup heavy cream
- *1 tablespoon Dijon or whole grain mustard
- *1 teaspoon fresh thyme
- *salt and pepper

Season pork with salt and pepper. Heat a large sauté pan over medium high. Add 1 tablespoon butter and let melt. Add pork medallions and sear on each side for about 2 minutes each. Remove from pan and place on a plate.

Add remaining 2 tablespoons butter to pan. Add shallots and apples and let cook until just cooked through, about 3 minutes. Add brandy and deglaze pan. Add cider and reduce by half. Add heavy cream and mustard, season with salt and pepper, and reduced until just thickened. Add pork back to pan to reheat. Serve. Great with roasted root vegetables or sweet potato puree.