



Pork Tenderloin Medallions with Apple-Cherry Chutney

Makes 4 servings

Ingredients

1 (1 1/2-lb.) pork tenderloin
1/2 teaspoon kosher salt
1/2 teaspoon black pepper
No-Stick Cooking Spray

Pat pork tenderloin dry with paper towels, and sprinkle with salt and pepper. Coat a roasting rack with cooking spray, and place in a roasting pan coated with cooking spray. Place tenderloin on rack.

Bake, on middle oven rack, at 375° for 15 to 20 minutes or until a meat thermometer inserted into thickest portion of pork tenderloin registers 145°. Set aside and let it rest for 5 to 10 minutes.

Cut pork diagonally into 1-inch-thick medallions, and arrange on a serving platter; spoon Cherry-Apple Chutney over pork.

Apple-Cherry Chutney

Ingredients:

1 small red onion, small dice
6 tart apples (Macintosh or Granny smith), small dice
2 c. dried cherries
1 c. sugar
1 T. kosher salt
1 c. apple cider vinegar
1 c. water
3 cinnamon stick
1 T. ground cinnamon
Pinch paprika
1 T. Sriracha sauce
1 t. nutmeg

Peel red onion and apples, dice into small pieces, set aside. In large pot, mix sugar and water and boil until sugar is dissolved. Add the rest of the ingredients (including onion and apple) and cook until proper consistency. Adjust seasonings if needed. Store overnight before serving.