



Pork Tenderloin with Balsamic Apple and Onion Relish

Ingredients:

1 Tbsp Rosemary Extra Virgin Olive Oil or a Mild-Medium Single Varietal of Choice such as Cobrancoza or Koroneiki
1 pound pork tenderloin, trimmed of all visible fat
Freshly ground black pepper, to taste
Sea Salt (Pink Himalayan, Sel Gris, or Fleur de Sel)
2 cups chopped onion, about 1 medium
2 cups chopped apple, about 2 large apples. (we like to use 1 red and 1 green apple)
1 ½ Tbsp fresh rosemary, chopped
¾ cup low-sodium chicken broth
2 Tbsp Red Apple Balsamic Vinegar

Directions:

Preheat the oven to 450 F. Lightly coat a baking pan with a little EVOO.

In a large skillet, heat the Olive Oil of Choice over medium-high heat. Add the pork and sprinkle each side with a little salt and pepper. Cook until the tenderloin is browned on all sides, about 2-3 minutes on each side. Remove from the skillet and place in the prepared baking pan. Roast the pork for about 15 minutes, or until a thermometer inserted in the thickest part reaches 165 F degrees (medium).

Meanwhile, add the onion, apple, and rosemary to the skillet. Sauté over medium heat until the onions and apples are soft, about 3 to 5 minutes. Scrape up all the browned bits. Stir in the broth and Red Apple Balsamic Vinegar. Increase the heat and bring to a boil. Turn down the heat and cook until the sauce has reduced, about 5 minutes.

Remove the pork tenderloin to a large platter and let sit for at least 5 minutes under a foil tent. When ready to serve, slice on the diagonal and put onto 4 warmed plates. Scoop the onion-apple relish over the top of the pork and serve immediately.

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