

# Apricot Pork Medallions

There's nothing we love more than a great pork dish for supper in our house and this recipe is up there with the best of them. I find that apricot preserves gives the pork just the right amount of sweetness without being cloying.

## Ingredients

- 1 pork tenderloin (1 pound)
- 1 tablespoon plus 1 teaspoon butter, divided.
- 1/2 cup apricot preserves
- 2 green onions, sliced.
- 1 tablespoon cider vinegar
- 1/4 teaspoon ground mustard
- 2 tablespoons olive oil

## Method

Sprinkle pork with salt and pepper. In a large skillet, heat oil over medium-high heat. Add pork; cook until browned, 4-6 minutes. Remove.

Add preserves, green onions, vinegar, mustard and butter to pan; bring just to a boil, stirring to loosen browned bits from pan. Reduce heat; simmer, covered, 3-4 minutes to allow flavors to blend.

Return pork to pan; cook until pork is tender. Let stand 5 minutes before slicing and serving it.

