

PORK TENDERLOIN WITH PLUM SAUCE

WINE PAIRING: 2020 CAMPOGIOVANNI P327 BRUNELLO DI MONTALCINO

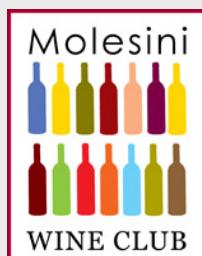
INGREDIENTS

- 1 pork tenderloin, patted dry, lightly salted and peppered
- 5 to 6 plums, preferably Italian black plums or deep purple ones
- 1 1/2 TBSP (22 ml) brown sugar
- 1 TBSP (15 ml) good-quality balsamic vinegar
- 1/2 tsp (2.5 ml) fresh sage, finely minced (you can substitute dried, but it is not as good)
- 1 1/2 TBSP (22 ml) onions or shallots, finely minced
- 1 clove garlic, minced
- 1 TBSP (15 ml) butter
- sprinkle of salt to finish

TIME

- Prep Time: 10-15 minutes
- Cook Time: 30 minutes + 10 minutes for resting
- Difficulty: Easy

SERVING SIZE: 2-3



This magnificent fall dish is bursting with flavors, moist, and satisfying. The balsamic vinegar enhances the deep, plummy richness, while the touch of sage adds a pleasant undertone. It pairs well with roasted potatoes, polenta, or a spinach risotto.



- Preheat oven to 425°F (218°C).
- I find it easiest to pit the plums by cutting them into 2 or 3 pieces around the pit. Place the plum chunks in a small bowl and mix with brown sugar, vinegar and sage. Set aside.
- Heat the butter in an oven-proof skillet just large enough to hold the tenderloin and plums. When the butter foams and subsides, brown the tenderloin on all sides, turning with tongs, and regulating the heat so the butter doesn't burn. This takes about 5 to 6 minutes. During the last turn of the pork, add the minced onion and garlic. After about a minute, when the onion is fragrant, add the plum mixture. Use the tongs to spread out the plums, piling on top of the pork. Cover the dish tightly with heavy foil and place in the oven.
- Bake for 5 minutes, then reduce oven temperature to 375°F (190°C). Bake an additional 10 minutes, then remove from oven. Gently turn the pork, reposition plums, check the internal temperature with an instant-read thermometer, and return *uncovered* to oven to bake until the meat reaches 143°F (62°C)*, about 10 minutes. Save foil for tenting the meat.

5. Place meat on a carving board and tent with foil. Let rest for 10 minutes. Put the skillet with the plums on the stove over medium heat and reduce the sauce while the meat rests. Be careful not to burn the sauce, and keep the plums in chunks. Carve the meat at a slight diagonal, place on a serving plate, lightly sprinkle with salt, and top with the hot plums and juices. Enjoy!

**Note: Cooking time will vary depending on the weight and thickness of the tenderloin. Do not overcook, as pork dries out after reaching an internal temperature of 145°F (63°C). Since the meat continues to cook while resting, I remove my pork from the oven when it reaches 143°F (62°C). If you are sensitive about pinkish pork, feel free to cook it longer.*