

Savory Blueberry Sauce for Pork or Chicken

SKILL
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MAKES
6 Servings

Ingredients

- 1 Tablespoon olive oil
- 1 clove garlic, minced
- 1/2 cup Wild Maine Blueberry Jam
- 1 Tablespoon balsamic vinegar
- 1 Tablespoon tawny port
- Pinch ground cinnamon
- 2 pounds pork tenderloin (cut into medallions) or boneless, skinless chicken breasts (trimmed and pounded)
- 2 Tablespoons olive oil



Directions

1. Add olive oil to a small saucepan over medium heat.
2. Add the minced garlic and sauté until tender, but not brown.
3. Add the remaining ingredients and heat. Stir until ingredients are combined and warm.
4. Heat additional olive oil in a fry pan and sauté the pork or chicken until cooked through.
5. Serve meat with sauce drizzled over each serving.

