



Brandy Apple Pork Tenderloin

Ingredients:

- 2 medium Pork Tenderloins
- 1 1/2 cup Apple Juice
- 1 Granny Smith Apple peeled, cored, and sliced
- 1 Cup Brandy
- 1 Small onion, diced
- 2 Tsp. corn starch
- 1/2 Tsp. cinnamon
- 1/2 cup chicken stock
- 1/2 tsp sugar
- Canola oil or Olive oil

Instructions:

Preheat oven to 350 degrees.

Place tenderloins in a ziplock bag, and add the spices. Roll tenderloins around in baggie to coat with seasoning, set aside.

In a large oven-proof sauté pan, add oil to coat the bottom. When oil is hot, add tenderloins and sear on all side until browned. Add onions and apples, stirring until soft. Pour in brandy and reduce liquid by half. Add apple juice and chicken stock, bring to a simmer. Place pan in oven and cook until internal temperature of tenderloins reaches 150 degrees F. Remove pork from pan to serving platter, let rest. Dissolve corn starch in a small amount of water, pour into pan drippings and stir until sauce thickens. Pour over pork.

Enjoy!