



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Pork Tenderloin with Apple Cider Glaze

2 (1 pound) pork tenderloins
Olive Oil
Sea salt and freshly ground pepper
1 1/2 cups apple cider
1/2 cup apple cider vinegar
1 teaspoon dried thyme

Heat oven to 450 degrees.

Rinse and dry the tenderloins with paper towels. Brush the meat with olive oil and season well with the salt and pepper. In a large frying pan, heat additional oil over medium-high heat. Add pieces of meat turning to brown on all sides, about 4 minutes total. Set pork on a baking sheet and cook in the oven for 15-25 minutes depending on the thickness of the meat or until the middle of the tenderloin registers 145-150 degrees.

Meanwhile, add apple cider and vinegar to the pan over high heat. Stir to scrape up browned bits of meat. Add thyme. Cook until the mixture down until it has reduced by half and the mixture starts to thicken (8-10 minutes).

When the pork is cooked, remove and let it rest for 5 minutes. Slice pork tenderloin into 1/2 inch thick slices and arrange on platter or individual plates. Spoon sauce over the meat.