

# Pork Tenderloin with Balsamic-Cranberry Sauce

Bon Appétit | November 1998

To round out this menu, serve roasted squash, corn muffins and boiled green beans with orange zest. End with vanilla ice cream topped with warm chestnuts in syrup.

Serves 2, can be doubled.

30-Minute Main Courses

## ingredients

1 1/2 tablespoons butter  
1 8- to 10-ounce pork tenderloin  
1/2 cup chopped onion  
1 tablespoon chopped fresh rosemary  
1/2 cup canned low-salt chicken broth  
1/3 cup canned whole berry cranberry sauce  
1 tablespoon balsamic vinegar

## preparation

Preheat oven to 450°F. Melt 1/2 tablespoon butter in heavy large ovenproof skillet over medium-high heat. Sprinkle pork with salt and pepper. Sear pork on all sides, about 2 minutes. Place skillet with pork in oven. Roast pork until thermometer inserted into center registers 155°F, about 10 minutes.

Meanwhile, melt remaining 1 tablespoon butter in heavy medium skillet over medium-high heat. Add onion and rosemary; sauté until onion softens, about 3 minutes. Add broth, cranberry sauce and vinegar and whisk until cranberry sauce melts, about 2 minutes.

Transfer pork to work surface. Scrape any juices from large skillet into cranberry mixture. Boil until sauce has reduced enough to coat spoon thickly, about 6 minutes. Season with salt and pepper. Slice pork and serve with sauce.