Bacon Wrapped Pork Medallions with Pears



Ingredients

1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg
4 slices thick or extra-thick cut bacon, partially cooked
2 firm pears, peeled, cored and cut into wedges
2 Tbsp / 30 mL butter, divided
½ cup / 125 mL finely chopped shallots
1 cup / 250 mL chicken stock
½ cup / 125 mL port, Marsala or Madeira wine
3 Tbsp / 45 mL grainy mustard

Directions

1. With sharp knife, slice tenderloin into 8 equal pieces.
2. Place two medallions together. Wrap bacon slice around both pieces to hold together. Secure with wooden toothpick. Repeat with remaining medallions and bacon.
3. Preheat oven to 400˚F.
4. In oven-proof skillet, over medium-high heat, sauté pears in 1 Tbsp butter for 5 minutes or just until they begin to brown on both flat sides.
5. Remove pears from skillet; set aside.
6. In same skillet, brown medallions 2-3 minutes per side.
7. Transfer skillet to oven. Cook medallions for 12-15 minutes or until instant-read thermometer registers 155˚F.
8. Remove medallions to a clean plate. Cover loosely with foil to keep warm.
9. In same skillet, over medium-high heat, melt remaining butter. Add shallots. Cook 1 minute.
10. Add remaining ingredients and bring to a boil. Continue to boil until liquid reduces by half.
11. Reduce heat to medium. Return pears to skillet. Cook until sauce thickens slightly.
12. Remove toothpicks. Place medallions on serving platter.
13. Top with pears and sauce.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 40
- **Number of Servings:** 4