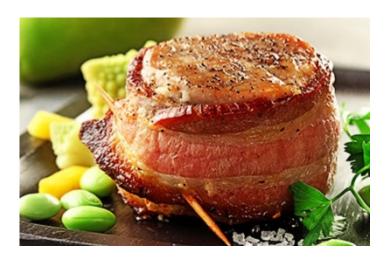
## **Bacon Wrapped Pork Medallions with Pears**





## **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

 $^{1\!\!/_{\!\!2}}$  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