

Pork Tenderloin with Cherry Cranberry Glaze



Ingredients

Pork:

½ tsp / 2 mL EACH curry powder and salt
¼ tsp / 1 mL ground black pepper
2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
2 tsp / 10 mL canola oil

Cherry Cranberry Glaze:

1 cup / 250 mL canned unsweetened tart cherries
1 cup / 250 mL reserved cherry juice
4 tsp / 20 mL cornstarch
¼ cup / 50 mL brown sugar
½ cup / 125 mL dried cranberries
1 tsp / 5 mL prepared mustard
2 Tbsp / 30 mL kirsch liqueur

Directions

For the pork:

1. Preheat oven to 425°F.
2. In small bowl, combine curry powder, salt and pepper. Rub over all sides of tenderloins.
3. Drizzle tenderloins with oil. Roast for 20-30 minutes, or until instant-read thermometer registers at 155°F.
4. During the last 10 minutes of roasting, spoon a small amount of glaze evenly over pork.
5. Remove tenderloins from oven onto a clean cutting board. Tent loosely with foil and let tenderloins rest 3-5 minutes.
6. Slice tenderloins and serve with remaining Cherry Cranberry Glaze.

For the glaze:

1. Drain and measure cherries, reserving 1 cup juice.
2. In small saucepan, whisk cornstarch into cherry juice.
3. Add cherries, brown sugar and cranberries.
4. Cook over medium heat, stirring often until mixture boils and thickens.
5. Reduce heat to low. Stir in mustard and kirsch. Keep warm.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 30
- **Number of Servings:** 4-6