

Dry Glazed Pork Tenderloin with Tart Cherry Gastrique

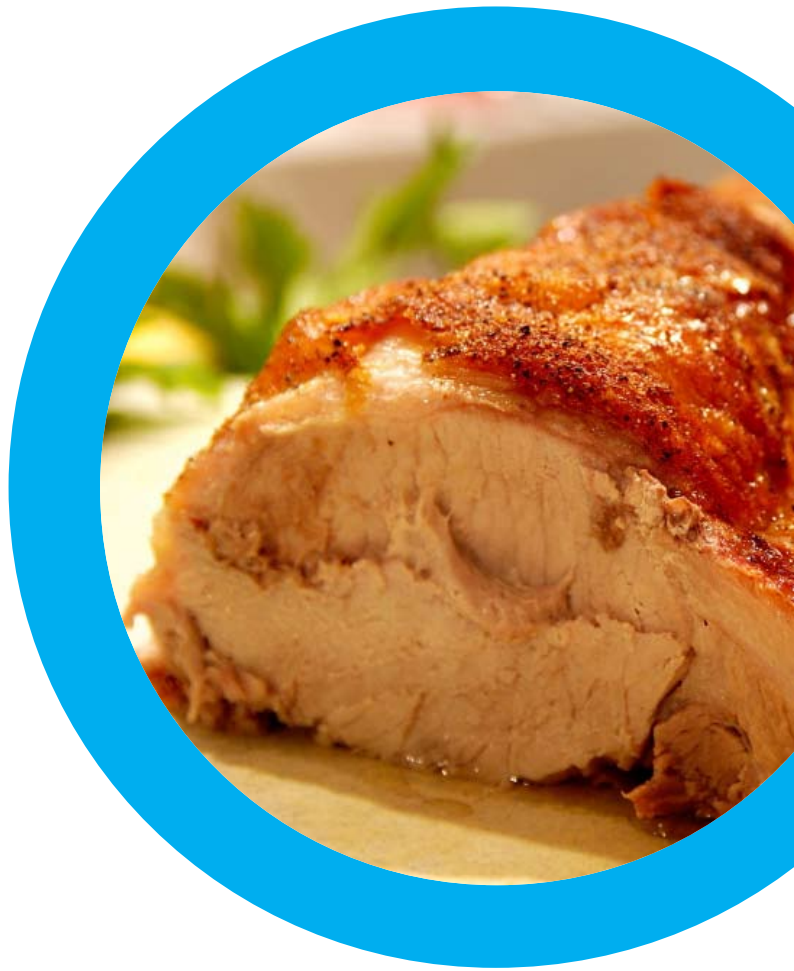
Serves 6

Cherry Gastrique:

- 2 cups (500 mL) pitted tart cherries, plus juices
- 2 cups (500 mL) sugar
- 1 ½ cups (375 mL) red wine
- 1 ½ cups (375 mL) red wine vinegar

Dry Glazed Pork Tenderloin:

- 4 tbsp (60 mL) maple sugar or packed garlic, minced
- 2 cloves Hungarian or Spanish paprika
- 2 tbsp (30 mL) ground coriander
- 1 tbsp (15 mL) fine sea salt
- 2 tsp (10 mL) ground black pepper
- 1 tsp (5 mL) cream of tartar
- 3 12 oz (360 g) pork tenderloins



For the cherry gastrique, simmer all the ingredients uncovered until the liquid has reduced by about 2/3 and the sauce coats the back of a spoon, about 20 minutes. The sauce can be chilled and then re-heated to serve.

For the pork tenderloin, combine the maple sugar (or brown sugar, if using) with the garlic, paprika, coriander, salt, pepper and cream of tartar. Press dry glaze onto pork tenderloins and prepare to cook, or chill for up to a day.

Preheat oven to 375 °F (190 °C). Place pork tenderloin onto a baking tray and roast for 25 to 30 minutes. Alternatively, the pork can be grilled for about 20 minutes over medium high heat, turning occasionally.

Slice pork tenderloin into ½-inch (15 mm) medallions to serve.