

Medallions of Pork with Cherry Sauce



Yield: 4 servings.

Tips: A sauté pan with a nonstick surface won't work for this recipe; you need the cooked-on bits left in the pan to make a flavorful sauce.

Ingredients:

- 2 pounds pork-loin roast, trimmed of fat
- 8 oz of Cherry Preserve
- 1 teaspoon unsalted butter
- 1 teaspoon olive oil
- Salt and freshly ground black pepper
- 1/4 cup balsamic vinegar

Instructions:

- Cut pork into 1/4-inch slices. Place between two sheets of plastic wrap, and pound thin with a mallet or the side of a cleaver.
- In a small saucepan over medium heat, warm the Cherry Preserve. Bring to a simmer, then turn off heat.
- In a medium sauté pan (not nonstick) over medium-high heat, cook butter with olive oil until light brown. Cook pork in 2 batches, allowing to brown well around the edges, about 1 to 2 minutes on each side. Transfer to a warm plate, and sprinkle with salt and pepper. Do not allow pan drippings to burn.
- Remove pan from heat. Add Cherry Preserve, scraping pan with a wooden spoon. Return to heat. Boil over high heat until thick, about 1 minute. Spoon over meat. Serve immediately.

