

PORK TENDERLOIN WITH PINOT NOIR SAUCE

Servings: 4



INGREDIENTS:

- 1 pork tenderloin
- 5 slices applewood smoked thick-cut bacon, divided
- Kosher salt and freshly cracked black pepper
- 4 fresh, tender rosemary sprigs, 1 inch
- 1/4 cup shallots, finely chopped
- 1 cup demi-glace
- 1/2 cup pinot noir wine

PREPARATION:

1. Preheat the oven to 425 degrees F.
2. Make the sauce: In a large skillet over moderate heat, cook one slice of bacon until crispy, 12 to 15 minutes. Remove the bacon and drain on paper towels. Keeping the fat in the pan over moderate heat, add the shallots to the pan and cook until softened, about 5 minutes. Add the demi-glace and wine and bring to a boil, reduce the heat and simmer until slightly thickened, about 5 minutes. Season to taste with salt and pepper.
3. Slice the tenderloin crosswise into 4 equal pieces. Wrap 1 piece of bacon around the pork and secure with toothpick or wooden skewer. Repeat with the remaining pork and bacon. Sprinkle with pepper. Heat a heavy non-stick skillet over moderately-high heat, add the pork and cook until golden brown, turning once, about 6 minutes total. Transfer the skillet to the oven and cook until no longer pink in the middle and the bacon is golden and crispy, 8 to 10 minutes.
4. Rewarm the sauce. Plate the pork, add a generous drizzle of the pinot noir sauce, and top with a rosemary sprig. Serve immediately.

*Suggested Wine Pairing:
Sarah's Vineyard Estate Pinot Noir*

