

# SPICED PORK TENDERLOIN WITH CHERRY-THYME PAN SAUCE

Servings: 4



## INGREDIENTS:

- 1 teaspoon ground coriander
- Kosher salt, freshly ground black pepper
- 2 pork tenderloins (about 2 pounds total)
- 2 tablespoons olive oil
- 1 large shallot, thinly sliced lengthwise (about 1 cup)
- 10 sprigs thyme
- 1 1/4 cups dry red wine
- 1 tablespoon balsamic vinegar
- 1 tablespoon sugar
- 1 (10-ounce) package frozen dark sweet cherries, thawed, halved (about 2 cups)
- 1 tablespoon cold unsalted butter

## PREPARATION:

1. Combine coriander, 1 tsp. salt, and 1/4 tsp. pepper in a small bowl. Rub pork with spice mixture.
2. Heat oil in a 12" heavy skillet over medium-high until hot but not smoking. Reduce heat to medium and cook pork, turning occasionally, until meat is browned on all sides and an instant-read thermometer inserted diagonally into the center of each tenderloin registers 145°F, 20–25 minutes. Transfer pork with tongs to a cutting board (do not wipe out skillet) and let stand 10 minutes.
3. Meanwhile, cook shallot and thyme in skillet, stirring, until softened and lightly golden, about 2 minutes. Add wine, vinegar, and sugar. Bring to simmer and cook, scraping up any browned bits and stirring frequently, until liquid is reduced by about half and shallots are tender, about 4 minutes. Stir in cherries, any accumulated juices, and 3/4 tsp. salt and cook 1 minute. Remove from heat, add butter, and swirl skillet to combine. Pluck out thyme sprigs, then season with salt and pepper. Slice pork and serve with sauce.

*Frozen cherries are the star in a vibrant, herby pan sauce that is made while the lightly spiced pork tenderloin rests.*

*Suggested Wine Pairing:  
Sarah's Vineyard Pinot Noir or Madonna*

