

PLAIN & Fancy COOKING

Pork Medallions with Apple Cider Bourbon Sauce

From Krista Van Wagner, Chef-Proprietor,
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Ingredients:

12 oz. pork tenderloin, cleaned,
trimmed, cut into 6 medallions
salt and pepper to taste
1 oz. oil

Apple Cider Bourbon Sauce -
2 Granny Smith apples, thinly sliced,
for garnish
2 cups apple cider
1 oz. butter
1 shallot, finely chopped

1 oz. bourbon
2 oz. heavy cream
1 oz. brown sauce

To Prepare:

Reduce apple cider by 3/4 and set
aside. In pan with oil, sauté sea-
soned pork medallions until medium-
rare; set aside. Remove excess oil.
In same pan, sauté shallots in butter.
Deglaze pan with bourbon; add
reduced apple cider, (over)

cream and brown sauce. Reduce, add apple slices and finish with salt and pepper. Reheat pork at 350° for 5-10 min. To serve, place sauce over pork. Serves 6.

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