

Breaded Pork Tenderloin with Apple Brandy Cream Sauce

Rose Product used: Pork Tenderloin



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For Tenderloin:

4 (3-oz.) Rose Pork Tenderloin -
cut into medallions, pounded,
seasoned with salt and pepper
2 eggs, beaten with 1 tbs. water
Panko, Japanese style bread crumbs
2 tbs. butter
2 oz. vegetable oil

Preheat oven to 200° F. Dip medallions into flour (shake off excess). Dip in egg wash and then into panko, padding crumbs so they adhere. Preheat large skillet with oil and butter over medium-high heat and sauté until golden brown on both sides and cooked through. Blot off medallions on paper towel and keep warm in preheated oven.

For Sauce:

2 tbs. butter
1 Granny Smith apple cored,
sliced into thin wedges (about 16 pieces)
4 oz. brandy
4 oz. apple juice concentrate
8 oz. heavy cream
Salt, pepper, & freshly chopped parsley

Wipe skillet of excess grease. Melt butter, add apple wedges and sauté until lightly browned. Remove skillet from heat and carefully flame with brandy. Add concentrate and cream and boil several minutes until lightly reduced to sauce consistency. Season with salt, pepper, and parsley.

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To Serve:

Remove medallions from oven. Plate and top with sauce. Serve with wild rice pilaf and vegetables.

