

Pomegranate Pork Tenderloin

- 1/2 tsp. cinnamon
- 3/4 tsp. ground coriander
- 3/4 tsp. ground cumin
- 1/4 tsp. salt and pepper
- 1 pork tenderloin
- 1 Tbsp. olive oil
- 1 shallot, minced
- 1 c. pomegranate juice
- 3/4 tsp. cornstarch
- 1 Tbsp. water
- 1 tsp. Balsamic vinegar
- 1 Tbsp. unsalted butter

Preheat oven to 375 degrees. Mix cinnamon, coriander, cumin, salt and pepper; rub onto trimmed and dried tenderloin. Heat olive oil stovetop in an oven-ready skillet; brown tenderloin on all sides. Add minced shallot around tenderloin before roasting in oven 15 minutes. Remove tenderloin from pan; tent with foil. Stovetop, deglaze pan with pomegranate juice and reduce to 2/3 cup liquid. Mix cornstarch and water; whisk into pan sauce. Remove from heat when thickened slightly, whisking in Balsamic vinegar and butter to finish. Slice tenderloin and serve with sauce.

Accompany with Cooper-Garrod Cabernet Franc