

Pork Tenderloin a la Cassis

Serves 4

- 1/4 cup dried currants, hot water to cover
- 1 cup chicken broth
- 1 cup beef broth
- 5 Tablespoons butter, divided
- 1 10-oz pork tenderloin, trimmed of fat
- Flour to dredge
- 1/2 cup crème de cassis
- 3 Tablespoons red wine vinegar

Preheat oven to 375 degrees. Cover currants with hot water and let stand 30 minutes to plump; then drain. Meanwhile, combine both broths and boil until reduced to 1 cup, about 10 minutes. Melt 2 Tablespoons butter in heavy skillet over medium heat. Season pork with salt and pepper. Coat with flour, shaking off excess. Brown on all sides, about 6 minutes. Transfer to small baking pan (do not clean skillet). Bake pork until thermometer inserted into center registers 155 degrees, about 15 minutes. Tent with foil to keep warm. Meanwhile, pour fat from skillet.

Add currants, cassis, and vinegar to skillet and boil until liquid is reduced by half, scraping up browned bits. Add reduced broth mixture and boil until liquid is reduced to about 1/2 cup and mixture thickens slightly, about 10 minutes.

Remove from heat and whisk in remaining 3 Tablespoons butter. Season to taste with salt and pepper. Slice pork and spoon sauce over to serve.

Accompany with Cooper-Garrod Cabernet Franc