

Pork Tenderloin with Black Currants

Serves 4

- 2 cups low-salt chicken broth
- 2 cups beef broth
- 1/2 cup dried currants
- 6 tablespoons unsalted butter
- 2 10-oz. pork tenderloins, well trimmed
- Flour for dredging
- 1 cup cassis liqueur
- 6 tablespoons red wine vinegar

Combine chicken and beef broths in medium saucepan and boil to reduce by half, about 15 – 20 minutes. Meanwhile, place currants in non-reactive bowl and cover with hot water. Let stand 30 minutes before draining. Preheat oven to 375 degrees. Melt 3 tablespoons butter in heavy large skillet over medium-high heat. Season tenderloin with salt and pepper prior to dredging with flour. Shake off excess before adding to skillet. Cook until browned on all sides. Transfer pork to small baking pan. Bake until thermometer inserted into center registers 155 degrees, about 15 – 20 minutes.

Tent with foil. While pork is baking, pour fat from skillet. Add currants, cassis, and red wine vinegar to skillet, scraping up any browned bits. Boil until liquid is reduced by half, about 5 – 10 minutes. Add reduced broth mixture and boil to reduce by half again, or until slightly syrupy, another 5 – 10 minutes. Remove from heat. One by one, whisk in remaining 3 tablespoons of butter, fully incorporating each before adding the next. Season to taste with salt and pepper. Slice pork crosswise by 1/2 inch segments. Arrange on plates and spoon sauce over.

Accompany with Cooper-Garrod Cabernet Franc