

CHEF SARA RHODES

## PORK TENDERLOIN WITH TART CHERRY DEMI

1 Pork tenderloin, trimmed and cut into medallions  
Salt, pepper and a blend of dried rosemary, thyme and  
garlic granules  
Olive oil  
2 Tbsp. shallots, minced  
½ cup dried tart cherries  
¼ cup Black Cherry vinegar  
½ pkg. Veal Demi and ½ pkg. Chicken Demi  
6 oz. water  
1 Tbsp. cold butter, cut into pieces



In a spice grinder, grind together the rosemary, thyme and garlic granules. Lay out the pork medallions on a plate and season with salt, pepper and the spice mixture.

Heat a sauté pan over medium high heat. Add olive oil. When pan is hot, add medallions to pan and sauté medallions about 2 minutes a side. Transfer to a warm plate and cover with foil. Turn heat down to medium and add shallots and cherries to the sauté pan. Cook until the shallots become fragrant. Add vinegar to deglaze the pan and scrape up any brown bits left by the pork. Cook until the pan has gone almost dry. Add the water and bring to a simmer. Add the demi-glace and stir to melt. Simmer till the demi starts to thicken. Finish with the butter. Plate the medallions on a plate and drape with the demi sauce.