

# Sage Pork Tenderloin with Brown Sugar Apples

New York Apple Country

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## Ingredients

1 whole pork tenderloin, about 1 pound  
 2 medium New York Cortland or Empire apples,  
 cored and sliced in rounds  $\frac{3}{8}$ " thick  
 2 tablespoons olive oil  
 2 tablespoons balsamic vinegar  
 2 tablespoons chopped fresh sage  
 6 tablespoons brown sugar  
 1 tablespoon butter

## Preparation

*In a shallow dish marinate the pork in olive oil, vinegar and sage for 30 minutes. Heat oven to 400°F (or prepare a medium-hot fire in covered kettle-style grill). Remove pork from marinade, season with salt and black pepper to taste and place in shallow roasting pan; roast for 15-20 minutes, until internal temperature (measured with a meat thermometer) reads 150°F (if grilling, grill directly over medium-hot fire, turning to brown evenly, for 15 minutes). Let pork rest while sautéing apples: in a shallow bowl, dip apple slices into brown sugar, pressing to adhere sugar to apple surface. Melt butter in a large skillet over medium-high heat; cook apple slices for 2-3 minutes on each side until soft and golden. Serve sliced tenderloin with apples.*

Makes 4 servings

