



## **Harvested Honey Mustard Pork Tenderloin**

*Cook it on the grill or in the oven*

- 1/4 cup balsamic vinegar
- 1/4 cup red wine
- 2 Tablespoons whole grain mustard
- 2 (1.75 ounce) pork tenderloins, trimmed

## **Honey Mustard Citrus Butter Sauce**

- 1 shallot, peeled, minced
- 1 Tablespoon olive oil
- 1 or 2 sprigs fresh rosemary
- 1 cup chicken broth
- 1/4 cup orange juice
- 3 Tablespoons honey
- 3 Tablespoons Dijon mustard
- 2 to 3 Tablespoons cold unsalted butter

**Garnish:** fresh or roasted seedless red grapes  
Fresh orange slices; fresh rosemary

**Prepare Quick Marinade:** Whisk balsamic vinegar, red wine, and whole grain mustard in shallow dish. Trim pork tenderloin; place in marinade; turn to coat both sides of meat; set aside for 15 or 20 minutes.

**Roasting Pork Tenderloins:** Preheat oven to 425 degrees F. Place pork tenderloins on rack in shallow roasting pan. Roast for 25 to 30 minutes or until measured temperature is 145 degrees for medium-rare to 160 degrees for medium; flip pork tenderloin once halfway through roasting time. Let stand for 10 minutes before slicing.

**Prepare Honey Mustard Citrus Butter Sauce:** In a saucepan, sauté shallots in oil over medium heat until softened. Add rosemary, broth, orange juice, honey, and mustard. Cook on low heat until lightly thickened. Remove rosemary sprig. Whisk in butter to thicken sauce.

**To Serve:** Serve with slices of pork tenderloin. Garnish platter with red grapes, fresh orange slices, and sprigs of fresh rosemary.  
Yield: Serves 4 to 6

**Cook's Note:** This is an elegant pork dish with a delightful citrus butter sauce. We usually serve small roasted or boiled chive potatoes on the side. The pork tenderloin would also be delicious cooked on the grill. When we do that, we usually will grill some seedless red grapes. Do give them a try. Grilled grapes have an "out of this world" flavor.

**About the Recipe:** It's time to use that fresh harvested honey to make pork tenderloins. They are lean cuts of meat and are perfect to serve for those elegant dinners. We love the citrus flavor with honey mustard and a faint flavor of rosemary. It's simple to make but so stylish to serve.