

Pork Medallions with Cherry Sauce

from "The Food You Crave" by Ellie Krieger

Ingredients:

- One 1 1/4-pound pork tenderloin, trimmed of all visible fat and silverskin, then cut into 1/2-inch-thick medallions
- 1/2 teaspoon salt, plus more to taste
- 1/4 teaspoon freshly ground pepper, plus more to taste
- 3 teaspoons olive oil
- 2 Tablespoons chopped shallot
- 3/4 cup low-sodium chicken broth
- 1/4 cup dried tart cherries

Instructions:

Season the pork medallions with 1/4 teaspoon of the salt and the pepper. Heat 2 teaspoons of the oil in a large skillet over a medium-high heat and cook the meat until there is just a slight blush in the center, about 3 minutes per side. Transfer the meat to a plate and tent with aluminum foil.

Add the remaining 1 teaspoon oil and the shallot to the pan and cook, stirring, until it begins to soften, about 1 minute. Add the broth, vinegar, the remaining 1/4 teaspoon salt, and the cherries and cook until the liquid is reduced by half, about 4 minutes. Taste and correct the seasonings with salt and pepper, if necessary. Pour the sauce over the pork medallions and serve.