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## Maple Sage Pork Tenderloin

*Full of flavor. Serve with roasted root vegetables for a great fall meal.*

October 1, 2007, we were treated to a wonderful birthday meal in the Weather's wine cellar. Great food, great company and wonderful selected wines accompanying each course. This recipe, roasted root vegetables, and figs and sausages were served. Jean was kind enough to share the recipes.

Quantity	Ingredients	Preparation Notes
Two 12 - 14 oz	pork tenderloins	• Rub pork tenderloins all over with crumbled dried sage; sprinkle with salt and pepper.
2 teasp	crumbled dried sage leaves	• Melt butter in large nonstick skillet over medium-high heat until hot and bubbling.
1Tblsp	butter	• Add pork tenderloins and cook until brown on all sides, turning occasionally, about 6 minutes.
6 Tblsp	Pure Maple Syrup	• Reduce heat to medium-low, cover and cook until thermometer inserted into pork registers 150°F, turning occasionally, about 10 minutes longer.
6 Tblsp	Apple Cider Vinegar	• Transfer pork to platter; cover to keep warm
2 teasp	Dijon mustard	• Whisk 5 tablespoons maple syrup, 4 tablespoons apple cider vinegar and Dijon mustard in small bowl to blend. Set aside.
		• Add remaining 2 tablespoons vinegar to skillet and bring to boil, scraping up any browned bits.
		• Reduce heat to medium-low.
		• Return pork and any accumulated juices to skillet; add maple syrup mixture and turn pork in glaze just until coated, about 2 minutes.
		• Remove from heat. Transfer pork to cutting board. Cut pork into 1/2-inch-thick slices.
		• Stir remaining 1 tablespoon maple syrup into glaze.
		• Season glaze to taste with salt and pepper.
		• Arrange pork slices on plates. Spoon glaze over pork and serve.