

## **Black Cherry Glazed Pork Tenderloin**



**Prep Time:** 15 minutes

**Inactive Cook Time:** 45-60 minutes

**Cook Time:** 15-20 minutes

**Serves:** 4-6

### **Ingredients**

For the rub:

- 1 clove garlic, halved
- 3 tsp. fresh sage, finely chopped, or 1 tsp. ground sage
- ½ tsp. ground marjoram
- 1½ tsp. fresh rosemary, minced, or ½ tsp. ground rosemary
- Salt and freshly ground pepper
- 2-pound pork tenderloin

For the sauce and glaze:

- 8 ozs. pancetta, chopped
- 3 tbsp. [Gustare Savory Sage & Wild Mushroom Extra Virgin Olive Oil](#)
- 3.5 ozs. shitake mushrooms, sliced
- 1 shallot, halved lengthwise and sliced thin
- 2 tbsp. fresh garlic, minced
- 2 tbsp. fresh rosemary, minced
- 1 tbsp. fresh sage, finely chopped
- ¼ plus ⅛ tsp. salt
- ¼ tsp. black pepper, freshly ground
- ⅔ cup Gustare Black Cherry Balsamic Vinegar
- 2 tbsp. brown sugar

- $\frac{3}{4}$  cup black cherries, halved (defrosted and drained if using frozen)

## Directions

1. Preheat oven to 375 degrees.
2. Season pork generously with salt and pepper. Rub all over with cut garlic clove, followed by sage, marjoram and rosemary.
3. Heat Savory Sage & Wild Mushroom olive oil in sauté pan over medium high heat. Add pork to hot pan and brown 4-5 minutes each side.
4. Transfer to sheet tray and roast at 375 degrees for approximately 45-60 minutes, or until internal temperature of pork reaches 150-155 degrees at its thickest point.
5. Once cooked, remove pork from oven, drain and reserve roasting juices, and cover tenderloin with foil to keep warm.
6. Meanwhile, cook pancetta in clean, hot sauté pan until crisp. Remove with slotted spoon and cool on paper-towel lined plate to remove excess grease.
7. Add reserved juice, mushrooms, shallot, garlic, herbs, and seasonings to pan with remaining pancetta drippings and sauté over medium heat until fork tender, approximately 5 minutes.
8. Add Black Cherry balsamic and brown sugar. Cook and stir until thickened, approximately 5-8 minutes.
9. Stir in half the pancetta and cherries and cook just to warm.
10. Arrange pork on heated platter and spoon glaze generously over the top. Sprinkle with remaining pancetta.