

Pork Tenderloin with Rhubarb Rosemary Sauce

2-3	lb	Whole Pork Tenderloin
1	lb	Fresh Rhubarb 1 inch pieces
1	tsp	Fresh Rosemary, minced
1/4	cup	Port Wine
1/4	cup	Sugar

Pre-heat oven to 375°. Place rhubarb, rosemary, port and sugar in a heavy non-reactive saucepan and simmer until rhubarb is soft, about 20 minutes.

Heat sauté pan and add about a tablespoon of oil. Season tenderloin with salt and pepper and brown all sides. If your sauté pan is oven safe, pour the rhubarb sauce right over the pork and place in the oven until it has an internal temperature of 140°, or more if you like your pork well done. If your pan is not oven safe, transfer to a baking dish and pour rhubarb over top and place in oven.

Allow to rest before cutting and serving so the juices will settle back into the pork. Enjoy!