

Peppered Pork Tenderloin with Cranberry-Onion Compote - originally from Sunset Magazine

- 2 fat-trimmed pork tenderloins (1 lb. each)
- 2 Tablespoons coarse-ground pepper
- Oil

For the Compote:

- 1 red onion, peeled and chopped (6 oz.)
- 1 cup dried, sweetened cranberries
- ½ cup raspberry vinegar
- ½ cup skimmed chicken broth
- 1 T. sugar
- ½ cup butter

Roll pork tenderloins in pepper. Put 1 T. oil in hot 11-12 oven-proof skillet and brown the pork on all sides, 5-7minutes total. Set into a 400-degree oven 20-30 minutes or to 155-degrees. Let stand 5 minutes after baking.

To make the Compote:

Stir the onion in oil until limp, about 5 minutes.

Add the cranberries, vinegar, chicken broth, and sugar. Stir till liquid is reduced to 2 tablespoons, about 7 minutes.

Reduce heat to low. Add the butter and stir till melted and incorporated.

Cut meat into ¼-inch slices. Serve with compote.

To round out the meal, serve with Potato Risotto and green snap peas. For a first course, serve Apple-Mint Salad.