



Pan Sautéed Pork Loin with a Cherry, Jalapeño, and Amaretto Glaze

By Camine Pappas

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INGREDIENTS:

1 ½ lbs pork loin medallions cut into 1 ½" filets, about 12-14
1/3 C thinly sliced red onion, rinsed and patted dry
2 T finely chopped jalapeno pepper, no seeds
1 very large clove of garlic finely chopped
1/3 C good quality amaretto liquor
¼ C Bonne Maman brand Cherry Preserves
4 T salted butter
Salt and Pepper to taste
Fresh chopped Italian parsley to garnish



METHOD:

Prepare pork and make sure filets are blotted with a paper towel and completely dry. Melt butter in large sauce pan until very hot. Place medallions in butter, sprinkle with a bit of salt and pepper, and sear on each side, about 2 minutes until very medium rare. Remove and cover with foil. Add jalapeno and onion to remaining fond and toss until steaming. Deglaze with the amaretto and simmer until it begins to thicken slightly. Add the cherry preserves, stir in, and turn heat down. Add the pork back in nestling them in so the meat touches the bottom of the pan. With a spoon make sure the sauce is covering the meat. Simmer until the meat is done, about 3 minutes. Garnish with parsley and serve.

I served with paprika & cinnamon roasted sweet potato fries, and garlic and lemon sautéed kale.

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