

## Pork Tenderloin with Maple Glaze

BON APPÉTIT OCTOBER 2000

### YIELD

Makes 6 servings

### INGREDIENTS

1.
  - 2 12- to 14-ounce pork tenderloins
  - 2 teaspoons crumbled dried sage leaves
  - 1 tablespoon butter
2.
  - 6 tablespoons pure maple syrup
  - 6 tablespoons apple cider vinegar
  - 2 teaspoons Dijon mustard
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### PREPARATION

1.
  1. Rub pork tenderloins all over with crumbled dried sage; sprinkle with salt and pepper. Melt butter in large nonstick skillet over medium-high heat until hot and bubbling. Add pork tenderloins and cook until brown on all sides, turning occasionally, about 6 minutes. Reduce heat to medium-low, cover and cook until thermometer inserted into pork registers 150°F, turning occasionally, about 10 minutes longer. Transfer pork to platter; cover to keep warm.
  2. 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.
  3. Arrange pork slices on plates. Spoon glaze over pork and serve.