



## **Black Cherry Glazed Pork Tenderloin**

### **Ingredients**

**6 T Gustare Porcini EVOO**

2 lbs pork tenderloin

Sea salt

freshly ground pepper

6 oz pancetta, chopped

1 T garlic, minced

1 T fresh rosemary, finely chopped plus a little for garnish

**1/3 C Gustare Black Cherry Balsamic Vinegar**

1 T brown sugar

### **Directions**

Preheat oven to 350°. Season pork generously with salt and pepper.

In Dutch oven, brown pork in 3 T olive oil. Place pan in oven and roast until the internal temperature is 165°. Remove from oven and transfer roast to a platter, covering with foil to keep warm. Reserve cooking juices in pan.

In sauté pan, add 1 T olive oil and pancetta. Cook until crisp. Remove with a slotted spoon to a paper-lined plate to cool. Add garlic and rosemary and sauté for a minute. Remove from heat and add balsamic and brown sugar. Return pan to heat and stir in reserved pan juices, remaining 3 T olive oil and heat until thickened. Stir in half of the pancetta.

To serve, slice the roast and arrange on heated platter. Spoon the glaze over the pork and garnish with remaining pancetta and rosemary for garnish. Enjoy!

*to taste, to enjoy, to savour*