

## Medallions of Pork with an Apple and Lemon Glaze – Jim Neal

Serves 4

|                                     |   |
|-------------------------------------|---|
| 2-sixteen ounce pork tenderloins    | 2 tablespoons concentrated veal stock<br>(homemade or D'Artanian brand) |
| 1 cup apple juice or cider          | 3 tablespoons unsalted butter   |
| ½ cup lemon juice                   | 2 teaspoons chopped Italian parsley                                     |
| 1 tablespoon chopped shallots       | 1 tablespoon olive oil  |
| 1 teaspoon Dijon style mustard      | Salt and freshly ground pepper  |
| 2 ounces 1993 Stony Hill Chardonnay |   |

1. Combine the apple and lemon juices in a nonreactive sauce pan. Bring to a boil and reduce to ½ cup.
2. Preheat oven to 350°F. Remove the silver skin from the pork tenderloins. Heat the olive oil and 1 tablespoon of the butter in a sauté pan until the butter browns. Add the tenderloins and brown them well. Place them in a roasting pan and cook them in the oven for another ten minutes while preparing sauce.
3. To prepare the sauce, pour off the excess fat from the sauté pan, add the chopped shallots and cook over medium heat stirring them with a wooden spoon. Deglaze the pan with 2 ounces of wine. Add the apple/lemon juice and the concentrated veal stock. Reduce to a consistency that will coat the back of a wooden spoon. Add the mustard and swirl in the remaining 2 tablespoons of butter. Add the chopped parsley.
4. Remove the pork tenderloins from the oven. Slice them evenly and arrange the medallions on warm plates. Spoon the sauce over them and serve immediately. Chef Neal says, “This dish will work well with the wine when it is a little older. The sauce is rich and the combination of the concentrated apple and lemon juices remind me of the rich, acidic old Stony Hill Chardonnays I have tasted.”