



## *Hunt Country Pork Tenderloin Pechah*

- 1 lb. Pork tenderloin
  - ¼ C. Raspberry jam
  - 3 T. Cracked black pepper
  - 6 T. Butter
  - 4 Cooking apples, pared and sliced
  - 3 T. Flour, all purpose
  - 4 T. Granulated sugar
  - ¾ C. Apple juice
  - ¾ C. Whipping cream
1. Trim the tenderloin of all blue skin and fat. Spread the jam on the tenderloin, then roll in the cracked black pepper. Place on a buttered waxed paper lined baking sheet. Melt 2 tbsps. of butter & brush on tenderloin. Bake in a preheated 350° F oven for 20 min.
  2. While tenderloin bakes; heat the remaining butter in a saucepan. Add the apple and sauté until tender. Sprinkle with flour and cook for 2 min. over low heat. Add the sugar and apple juice; simmer until thick. Fold in the cream and simmer for 5 min.
  3. Remove tenderloin from oven and carve. Spread the sauce on serving plates, top with tenderloin slices. Serves 4. We prepared this recipe for a Winemaker's dinner. Guests enjoyed a variety of pairings: **Chardonnay** (dry), **Seyval Blanc** and **Semi-Dry Riesling** (semi-dry) and **Vignoles** (semi-sweet). Choose your favorite!