
Pork Tenderloin with Apples and Onions

Sendik's Fine Foods

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2 tablespoons butter
1 medium onion, thinly sliced and separated into rings
2 medium cooking apples, cored and sliced
1/8 teaspoon salt
1 tablespoon cider vinegar
1 12 ounce pork tenderloin
Salt
Ground black pepper
2 tablespoons olive oil

In a large skillet, melt butter over medium heat. Add onion slices. Cook 10 minutes, stirring occasionally.

Add apples; cook 15 to 20 minutes more or until apple and onion slices are tender and beginning to brown, stirring occasionally.

Season with 1/8 teaspoon salt. Add vinegar; cook and stir for 30 seconds. Remove apple mixture from skillet; cover to keep warm.

While apple mixture is cooking, cut meat crosswise into 1/2-inch thick slices. Sprinkle pork lightly with salt and pepper.

After removing apple mixture from skillet, heat oil in the same skillet over medium-high heat. Add pork; reduce heat to medium and cook for 6 to 8 minutes or until no longer pink, turning once.

To serve, spoon apple mixture onto the centers of 4 dinner plates. Top each with one-fourth of the pork slices.

Serve immediately.

Pork/Lamb