

Smokin' Joe Lasher's

CRANBERRY BOURBON GLAZED PORK TENDERLOIN WITH ROSEMARY ROASTED APPLES

SERVES: 4



PORK:

2 whole pork tenderloins (about 1 lb each)
2 tbsp olive oil
2 tsp kosher salt

1 tsp black pepper
1 tsp garlic powder
1 tsp dried thyme

CRANBERRY BOURBON GLAZE:

1 cup whole berry cranberry sauce
½ cup bourbon
1 tbsp brown sugar

2 tbsp Dijon mustard
2 tbsp apple cider vinegar
1 tbsp maple syrup
1 sprig fresh rosemary

ROSEMARY ROASTED APPLES:

4 Honeycrisp apples, cored and cut into thick wedges
2 tbsp melted butter
1 tbsp maple syrup

1 tbsp brown sugar
1 tsp chopped fresh rosemary
1 pinch kosher salt

GARNISH:

fresh rosemary sprigs

dried cranberries
flaky sea salt

DIRECTIONS:

1. Preheat the oven to 400°F.
2. Pat the pork tenderloins dry. Combine the salt, pepper, garlic powder, and thyme. Season evenly on all sides.
3. Heat the olive oil in a large oven-safe skillet over medium-high heat. Sear the tenderloins on all sides until deeply golden brown.
4. In a small saucepan, combine the cranberry sauce, bourbon, brown sugar, Dijon mustard, apple cider vinegar, maple syrup, and rosemary. Simmer for 8 to 10 minutes, until slightly thickened. Remove the rosemary sprig.
5. Reserve ⅓ cup of the glaze for serving. Brush the remaining glaze over the pork.
6. Transfer the skillet to the oven and roast for 12 to 18 minutes, or until the internal temperature reaches 145°F.
7. While the pork roasts, toss the apples with the butter, maple syrup, brown sugar, rosemary, and salt. Spread on a sheet pan and roast for 20 to 25 minutes, until caramelized but still holding their shape.
8. Remove the pork from the oven and let it rest for 10 minutes before slicing.
9. Slice the pork into medallions and arrange on a serving platter with the roasted apples.
10. Brush with the reserved glaze and garnish with the fresh rosemary sprigs, dried cranberries, and flaky sea salt before serving.