

Pork Tenderloin with Blackberry-Dijon Sauce

Compliments of Chef Richard's Kitchen

Pork Marinade:

3 C water
¼ C kosher salt
¼ C red wine vinegar
2 Tbsp brown sugar
¼ tsp red pepper flakes

Blackberry-Dijon Sauce:

1-½ C fresh blackberries
⅛ C finely diced sweet onion
or shallot
¼ C Dijon
1-½ Tbsp sugar
1 tsp honey
1 tsp chopped fresh rosemary
pinch of cayenne pepper

Sauce Thickener:

1 tsp balsamic vinegar
1 tsp cornstarch

2 pork tenderloins



Mix all ingredients under pork marinade together in a 1-gallon freezer bag. Shake well to blend. Place tenderloins in the bag, remove the bulk of the air inside, seal and place in the refrigerator for 30 minutes. Don't go over 40 minutes as the pork can start to change.

Mix blackberries, onion, Dijon mustard, sugar, honey, rosemary, and cayenne in a small saucepan. Over medium heat, stir and mash blackberries with a potato masher or the back of a spoon until mixture comes to a boil.

In a small bowl, combine vinegar and cornstarch. Add to blackberry mixture. Stir to combine and let simmer until mixture thickens slightly, about 30 seconds to a minute. Remove from heat.

Preheat grill to high heat or preheat oven to 350° F.

Remove tenderloins from marinade and rinse off. Place on grill over high heat. Grill for about 10 minutes until bottom side is browned. Turn pork over. Grill an additional 8 –

10 minutes until the second side is browned. Turn grill heat to lower temperature. You want the grill to be about 350° with lid closed. Close lid and bake for about 15 minutes. Test for doneness with a meat thermometer. When the internal temperature reaches 165°, remove from heat and allow to rest for 10 – 15 minutes.

Slice tenderloins diagonally against the grain. Place 4 – 5 slices on plate and ladle blackberry sauce over the top.