

Idiot's Kitchen Recipe – Fig & Rosemary Pork Tenderloin

Recipe from www.idiotskitchen.com – Adapted from Publix Apron's Simple Meals



Ingredients:

- 1 – 1 ½ pound Pork Tenderloin, trimmed
- 2 Tablespoons Olive Oil, divided
- 1 Tablespoon Fresh Rosemary, minced
- 1 Tablespoon Butter
- ¼ pound Pancetta, diced (2 half-inch slices)
- ½ medium Onion, chopped
- 8 ounces Baby Portabella or Crimini Mushrooms, sliced
- 16 ounces fresh Mission or Turkish Brown Figs, stemmed and quartered
- ¾ cup Marsala Wine
- 1/3 cup Chicken Broth – low sodium preferred
- Salt & Pepper

Preheat the grill or oven broiler. Trim any silver skin away from the pork tenderloin. Drizzle 1 Tablespoon Olive Oil on the pork and rub it onto all sides. Season the pork with salt and pepper and rub the chopped fresh rosemary leaves onto the pork using light pressure so that they stick to the meat. Let the meat rest and come up to room temperature while the grill preheats.

Grill or broil the pork tenderloin over medium high heat for 15 – 20 minutes. Turn to brown on all sides. The pork should cook until it registers an internal temperature of 160 degrees on an instant read thermometer.

While the pork cooks, prepare the sauce. Melt 1 Tablespoon Butter and 1 Tablespoon Olive Oil in a large pan. When the butter is foamy, add the diced pancetta and cook over medium high heat until the fat renders and the meat is golden brown but not crispy – about 5 minutes. Add the chopped onion and sliced mushrooms and sauté until soft, golden brown and the mushrooms have released their liquid – about another 3 -5 minutes. Remove the stems from the figs and chop them into halves if they are small like the Mission figs or quarters if they are large. Add the figs to the pan and sauté for 2 -3 minutes.

Add ¾ cup Marsala wine to the pan gently scraping up any browned bits from the bottom of the pan. Simmer until the wine reduces by half then add 1/3 cup reduced sodium chicken broth. Season with salt & pepper. At this point, you can hold the sauce off the heat until the pork finishes cooking and rests.

When the pork is browned on all sides and reached 160 degrees, let it rest before slicing to redistribute the juices. If your sauce has been on hold, bring it back up to a simmer and cook for 2 -3 more minutes to thicken slightly. Serve the sliced pork over the figs and mushrooms with a little sauce drizzled on the top. Serves 4.

